



LUNCH MENU

Friday, Saturday & Sunday 12pm–3pm

START & SHARE

- East 33° Sydney rock oysters [gf, df] with apple–cucumber granita or mignonette (1/2 dozen) | 36
King fish and salmon tartare [gfo, df] citrus salsa, pistachios and balsamic gel with sourdough | 28
Vanella burrata [gf] onion jam, pickled beets, cherry tomato, hazelnuts, pomegranate molasses | 24
Summer melon salad [gf, df] prosciutto San Daniele, feta, mint and chardonnay dressing | 22
Hummus tahini [vg, gfo, df] confit tomatoes, olive crumbs, Aleppo peppers, pita bread | 20
add extra pita bread | +4
Fried Tasmanian whitebait [gf, df] with rosemary–lemon salt, parsley mayo | 20

ALL-TIME FAVOURITES

- Halloumi burger [v] onion rings, bush tomato chutney, curry leaf mayo, chips | 26
Wagyu beef burger [gfo] American cheese, onion, tomato, lettuce, kewpie mayo, BBQ sauce, chips | 28
Parmesan & herb crusted chicken schnitzel with salad & chips | 28
Beer battered fish & chips tartare sauce, lemon | 28
Butter lettuce salad [vg, gf, df] lettuce, cherry tomatoes, pickled onion, sliced radish, avocado, green goddess dressing | 20
+ Smoked salmon [gf, df] | 7 + Grilled chicken [gf, df] | 7 + Halloumi [v, gf] | 7 + Tofu [vg, gf, df] | 6

MAIN FEAST

- Top sirloin steak mbs 2+ [gf, dfo] caper butter, greens and chips | 40
Pan seared market fish [gf, df] olive tapenade and grilled snake beans | 38
Grilled lamb skewers [gfo, dfo] honey–cummin yoghurt, pita bread | 34
Cauliflower steak [vg, gf, df] saffron–fennel puree, green peas, pickled daikon salad | 27
Mushroom ragu caserecce pasta [vg, df] porcini, shitake, Swiss brown, black fungi, oyster mushrooms, toasted cashews and truffle oil | 30

ON THE SIDE

- Sautéed broccolini [vg, gf, df] toasted almond flakes | 15
Crispy kipfler potatoes [v] parmesan, parsley, roasted garlic | 15
Sourdough baguette & butter | 8
Chips [vg] with aioli | 12

SWEET TREATS

- Apple tarte tatin with butterscotch sauce & vanilla ice cream | 18
Chocolate praline tart flourless chocolate cake & praline mousse | 18
Lemon myrtle panna cotta [gf] with berry coulis, lemon balm & basil syrup | 18
Grand Marnier Basque cheesecake with three textures of blood orange | 18
Cheese plate cheese selection, assorted crackers and accompaniments (2pcs) | 21 (3pcs) | 29

v – vegetarian | vg – vegan | df – dairy free | gf – gluten free | o – optional

Your safety is our priority. While we make every effort to accommodate all allergy requests, we cannot guarantee a completely allergen–free environment. Please inform your server of any allergies, and we will take every precaution to meet your needs.

Sunday surcharge of 10% and a public holiday surcharge of 12.5% | 10% service charge applies for groups of 10 or more