

LUNCH MENU *Monday - Saturday*

Two Courses - 35

Three Courses - 45

ENTRÉE (Select One)

Beef Carpaccio, creamy garlic, lemon, mustard, EVOO, rocket, grana padano, capers, basil oil (GF)

Wagyu and Chorizo Meatballs, spiced tomato sauce, smoked scamorza, crusty bread (GFO, DFO)

Mushroom Arancini, house red sauce, salsa verde, bocconcini, parmesan (GF, V)

Oysters Natural (5), Natural Pacific oysters, French mignonette (GF, DF) **(Supp \$5)**

MAIN (Select One)

Red's Pie, premium Angus eye fillet, potato cream, mushy peas, red wine jus

Steak, 250g Angus rump, Chef's house slaw, crispy polenta, red wine jus (GF)

Steak, 250g Angus rib eye of the fillet, Chef's house slaw, crispy polenta, red wine jus (GF) **(Supp \$6)**

Fish, pan-fried barramundi, crushed potato and leek, fresh dill yoghurt sauce (GF)

Bangers & Mash, char-grilled skinless pork sausages, creamed mash, port jus, chimichurri (GF)

Vegetarian, roasted cauliflower, pearl barley, baby carrots, kale, tahini yoghurt, pomegranate, fried chickpeas (GFO, DFO, VGO)

Cheeseburger, double beef patties, double cheddar, baked brioche, wild pickles, kewpie, relish, dijon *Voted the best cheeseburger on the East Coast!*

ADD MAPLE BACON +5

ADD FRIED FREE RANGE EGG +2

DESSERT (Select One)

Sorbet with mixed berries - see your waiter for details (GF, DF, VGN)

Espresso Martini, Skyy vodka, Kahlua, Licor 43, espresso

Salted Caramel & Chocolate Tart, Milk mousse, shaved chocolate, dark chocolate crumb

One Cheese with local honey, cold poached figs & apricots, charcoal rice crackers, wild pickled cucumbers (GFO, V) *Please see your waiter for this week's cheese selection.*