

# LUNCH MENU *Monday - Saturday*

**Two Courses - 39**

**Three Courses - 49**

## ENTRÉE (Select One)

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

**Wagyu and Chorizo Meatballs**, spiced tomato sauce, smoked provolone, 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 \$6)**

## MAIN (Select One)

**Red's Pie**, premium Wagyu beef, potato cream, mushy peas, red wine jus

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

**Roast Chicken**, deboned half free-range chicken, crispy skinned, sous vide mash, umami sauce (GF) **(Supp \$3)**

**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)

**Wagyu Cheeseburger & Frites**, double Wagyu 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)

**Nitro Espresso Martini**, vodka, Kahlua, 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.*