



LUNCH MENU

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) **(Add \$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, half free-range chicken, crispy skinned, sous vide mash, umami sauce **(Add \$3)**

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

Gnocchi, cream of three cheese, basil pesto sauce, pan-fried potato gnocchi, shaved parmesan, toasted pine nuts (V)

Wagyu Cheeseburger, 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.*

SIDES Select any 3 for 36

Slaw 15
Shaved cabbage, red onion, pomegranate, creamy lime dressing (GF, DF, V)

Brussels Sprouts 17
Smoked bacon, aged balsamic (GF)

Fries 13
Sea salt, aioli (GF, DF, V)

Carrot 14
Honey glazed, toasted pine nuts, sorrel (GF, V)

Salad 18
Cucumber, tomato, pickled red onion, pomegranate, radish, butter lettuce, buttermilk dressing (GF, V)

Creamed Potato Mash 17
Chef's sous vide & whipped potato mash, Grana Padano grate (GF, V)

Potato 16
Crunchy chats, house bearnaise, sea salt (GF, V)