



LUNCH EXPRESS MENU

MAIN + WINE \$39

ENTRÉE OR DESSERT + MAIN + WINE \$49

ENTRÉE + MAIN + DESSERT + WINE \$59

ADD ON HOUSE BREAD (+\$3.5)

HOUSE FOCACCIA

THE BUTTER PEOPLE ARTISAN BUTTER (GFO) (VEG)

Entrée
(choice of*)

KANGAROO TARTARE

ROYAL HASH, EGG YOLK CREAM, YUZU, WATTLESEED (GF)

LION'S MANE TEMPURA

MIZUNA, NASHI PEAR, ALEPPO MAYO, STRAWBERRY VINAIGRETTE (VEG)

SNOW PEAS SALAD

PICKLED FENNEL, ORANGE, FRESH HERBS, LIME EMULSION, STRACCIATELLA (VEG) (GF)

AGING TUNA (+\$15)

TORCHED, CANTALOUPE CONSOMMÉ, CORIANDER, CRÈME FRAÎCHE, GARLIC, SEA GRAPE (GF)

Main
(choice of*)

PORK COTOLETTA

GRIBICHE, CHARRED GEM LETTUCE, CESAR DRESSING, LEMON

GRILLED MARKET FISH

ZUCCHINI, KOMBU BUTTER, CHARRED SPRING ONIONS OIL (GF)

CONFIT FREE RANGE MARYLAND

CURRIED VELOUTE, CHARRED CORN, SPRING ONION, MALA OIL (GF)

RISOTTO-SMOKED CHESTNUT

CELERIAC, SANDALWOOD NUT, SALTBUUSH (VEG) (GF)

PASTA OF THE DAY (GFO +\$3.5) *Please Ask the Server*

Add on Side (+\$8 each)

GLAZED CARROT

ELIXIR HONEY (VEG) (GF)

TRIPLE-COOKED KIPFLER

ROMESCO (VEG) (GF)

Dessert

(choice of*) *Please Ask the Server*

SORBET OF THE DAY (GF)

SEASONAL CAKE OF THE DAY

*Menus are subject to change due to seasonality and product availability.
Please advise staff of all dietary requirements.
Prices subject to change from time to time. Public Holidays incur a 15% surcharge.*

*VEG - Vegan option available
GFO - Gluten-free option available
GF - Gluten-free*