



LUNCH EXPRESS MENU

MAIN + BEVERAGE \$42

ENTRÉE OR DESSERT + MAIN + BEVERAGE \$52

ENTRÉE + MAIN + DESSERT + BEVERAGE \$62

Add on House Bread (+\$3.5)

HOUSE FOCACCIA

THE BUTTER PEOPLE ARTISAN BUTTER (GFO) (VEG)

\$3.5

Entrée

(choice of)

LION'S MANE TEMPURA

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

\$16

KANGAROO TARTARE

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

\$14

SNOW PEAS SALAD

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

\$12

AGING TUNA (A) (+\$15)

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

\$26

Main

(choice of)

PORK COTOLETTA

GRIBICHE, CHARRED GEM LETTUCE, CAESAR DRESSING, LEMON

\$39

GRILLED MARKET FISH (A)

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

\$39

CONFIT FREE RANGE MARYLAND

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

\$39

RISOTTO-SMOKED CHESTNUT

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

\$39

PASTA OF THE DAY

Please Ask the Server

\$39

Add on Side (+\$10)

SAUTEED BROCCOLINI

TOASTED ALMOND (VEG) (GF)

TRIPLE-COOKED KIPFLER

ROMESCO (VEG) (GF)

Dessert

(choice of) Please Ask the Server

SEASONAL CAKE OF THE DAY

\$10

SORBET OF THE DAY (GF)

\$10

Menu items 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

A = Australian

I = Imported

MIX = Combination of Australian and Imported products