



LUNCH MENU

To Start

HOUSE BREAD

THE BUTTER PEOPLE ARTISAN BUTTER
\$4

Entrée

GREAT SOUTHERN OLIVES

WARM MARINATED OLIVES (VEGAN) (GF)
\$11

KANGAROO TARTARE

HASH BROWN, EGG YOLK CREAM, YUZU, WATTLESEED (GF)
\$15

CHARRED FREMANTLE OCTOPUS (A)

ROASTED TURNIP, CHARRED GUINDILLA PEPPER,
PICKLED FENNEL, SQUID INK CRACKER, BASIL OIL (GF)
\$34

SNOW PEAS SALAD

PICKLED FENNEL, ORANGE, FRESH HERBS, LIME EMULSION,
STRACCIATELLA (VEG) (GF)
\$18

Side

SAUTEED GREEN BEAN

CONFIT GARLIC, FERMENTED CHILIES,
SPRING ONIONS OIL (VEG) (GF)
\$17

TRIPLE COOKED POTATOES

ROMESCO (VEG) (GF)
\$17

SHOESTRING FRIES

AIOLI (VEG) (GF)
\$13

Main

HARVEY BEEF ANGUS RUMP STEAK 250G

SALSA VERDE, SHOESTRING FRIES (GF)
\$46.5

MARKET FISH (A)

SALSA VERDE, FENNEL SALAD, LEMON (GF)
\$MP

GNOCCHI

PORCINI JUS, CHARRED PIOPPINO MUSHROOM,
GOAT CURD (VEG)
(EXTRA + \$ 3.5 GFO) \$38.5

SPECIAL OF THE DAY / PASTA OF THE DAY

\$29

Please Ask Your Friendly Waitstaff

Dessert

SANDALWOOD NUT TART

SAFFRON POACHED PEAR, ORANGE NAMELAKA, VANILLA
CHANTILLY, ORANGE VEIL (VEG)
\$17

CHEESE PLATE

ONE CHEESE	TWO CHEESE	THREE CHEESE
\$18	\$32	\$48

WITH HOUSE CRACKERS AND ACCOMPANIMENTS (VEG) (GFO)
(DAIRY FREE CHEESE AVAILABLE)

AUSTRALIAN ARTISAN CHEESE LIST

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.

(A) Australian, (I) imported, (M) mixed
VEG - Vegan option available
GFO - Gluten-free option available
GF - Gluten-free