LUNCH MENU

To Start

HOUSE BREAD
THE BUTTER PEOPLE ARTISAN BUTTER
$4

Entrée

GREAT SOUTHERN OLIVES
WARM MARINATED OLIVES (VEGAN) (GF)
$11

SCALLOP CRUDO (I)
MANDARIN VINEGAR, MACADAMIA CREAM, KARKALLA, KAFFIR LIME (GF)
$24

MOTTAINAI LAMB BELLY SKEWER
HOUSE KIMCHI, GOCHUJANG GLAZE, SESAME (GF)
$29

SNOW PEAS SALAD
PICKLED FENNEL, ORANGE, FRESH HERBS, LIME EMULSION, STRACCIATELLA (VEG) (GF)
$18

Side

STRINGLESS BEAN
CAPERS BUTTER (VEG) (GF)
$17

TRIPLE COOKED POTATOES
ROMESCO (VEG) (GF)
$17

SHOESTRING FRIES
AIOLI (VEG) (GF)
$13

Main

HARVEY BEEF ANGUS RUMP STEAK 250G
JUS, SHOESTRING FRIES (GF)
$46.5

MARKET FISH (A)
ROMESCO, CHARRED COS LETTUCE, LIME DRESSING (GF)
$MP

HOUSE MADE CASSARECCE
CHARRED KING OYSTER MUSHROOM, SALT BUSH BUTTER, BASIL RICOTTA (VEG)
(EXTRA + $ 3.5 GFO) $37.5

SPECIAL OF THE DAY / PASTA OF THE DAY
$29
Please Ask Your Friendly Waitstaff

Dessert

STRAWBERRY SORBET
WHITE CHOCOLATE MOUSSE, RHUBARB COMPOTE, BASIL (VEG)
$16

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