



## LUNCH MENU

Two Courses - 35

Three Courses - 45

### ENTRÉE (Select One)

**Beef Carpaccio**, creamy garlic, lemon, mustard, EVOO, rocket, grana padano (GF)

**Wagyu and Chorizo Meatballs**, spiced tomato sauce, smoked scamorza, crusty bread (GFO, DFO)

**Mushroom Arancini**, house red sauce, salsa verde, bocconcini, parmesan (GF, V)

### MAIN (Select One)

**Deluxe Pie**, savoury slow-cooked steak fillet, potato cream, mushy peas, red wine jus

**Steak**, 250g Angus rib eye of the fillet, Chef's house slaw, crispy polenta, red wine jus (GF)

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

**Mediterranean Grilled Sausages**, absolutely delicious char-grilled, house-made pork skinless cevapi, cabbage slaw, capsicum relish, chimichurri (GF)

**Vegetarian**, roasted cauliflower, pearl barley, baby carrots, kale, tahini yoghurt, pomegranate, fried chickpeas (GFO, DFO, VGO)

### DESSERT (Select One)

**Sorbet** with mixed berries - see your waiter for details (GF, DF, VGN)

**Espresso Martini**, NYX vodka, Kahlua, Licor 43, fresh espresso

**Lemon Cheesecake**, berry sorbet, dark fruits, raspberry sauce

**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.*

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### SIDES

**Slaw** 14  
Shaved cabbage, red onion, pomegranate, creamy lime dressing (GF, DF, V)

**Brussels Sprouts** 15  
Smoked bacon, aged balsamic (GF)

**Carrot** 13  
Honey glazed, toasted pine nuts, sorrel (GF, V)

**Fries** 12  
Sea salt, aioli (GF, DF, V)

**Salad** 17  
Cucumber, tomato, pickled red onion, pomegranate, radish, butter lettuce, buttermilk dressing (GF, V)

**Creamed Potato Mash** 16  
Chef's sous vide & whipped potato mash, Grana Padano grate (GF, V)

**Potato** 15  
Crunchy chats, house bearnaise, sea salt (GF, V)