

LUNCH MENU

Including a glass of our sommeliers selection of beer and wine

Two course 68 / Three course 78

STARTERS

Oysters, freshly shucked, mignonette sauce, kampot pepper (2)

(GF) (DF)

George's zucchini blossoms, goats cheese, piperade and lemon (2)

Olasagasti **anchovies**, grilled sour dough, broken tomato, parsley

Sher Wagyu beef tartare, Giaveri Osciètre caviar and croute (2)

(H) (DF)

MAIN COURSE

Sher Wagyu rostbiff #7 250 grams, fries and béarnaise sauce

Wagyu beef cheeseburger, cheddar cheese, dill pickles, and tomato relish on a soft milk bun, served with fries

House-made **pappardelle** with smoked tomato, zucchini, fragrant basil, black garlic, toasted pine nuts, and extra virgin olive oil

(V)

Gold band snapper, asparagus, salmon roe, tiger prawn, sauce beurre blanc

(GF)

DESSERT

Wattle seed **crème brûlée**, wood roasted pear compote, almond biscotti

(GF)

Textures of chocolate, fondant, mousse, chocolate soil, chocolate nib tuille, gold chocolate delice, white chocolate ice cream

(GF)

Public Holidays incur a 15% surcharge. All card transactions incur a surcharge.

All food is subject to change due to seasonal availability. Menus and pricing are subject to change

W