

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 Oscietra* 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

