

LUNCH MENU

Including a glass of our sommeliers selection of beer and wine

Two course 69 / Three course 79

STARTERS

Pacific oysters, freshly shucked, kumquat mignonette, fig leaf oil (2) (A) (GF) (DF)

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

Australian **king prawn spring roll**, sesame, coriander, mint, nuoc cham (2) (A) (DF)

Sher Wagyu **tartare**, *Giaveri Oscietra* caviar, wagyu toast (2) (I) (H) (DF)

MAIN COURSE

Sher **Wagyu rostbif** #7 250 grams, fries, béarnaise sauce (H) (GF)

Wagyu cheeseburger, cheddar cheese, bacon, lettuce, dill pickles,, tomato relish, milk bun, fries

Spinach & ricotta tortellini, wood-roasted pumpkin, brown butter, sage, toasted hazelnuts, aged pecorino (V)

Tiger prawns, Corner Inlet calamari, tagliatelle, shellfish bisque, prawn oil and salmon roe (A)

DESSERT

Wattle seed crème brûlée, wood roasted pear compote, almond biscotti (GF)

Pink lady apple tarte tatin, streusel, caramel, vanilla bean ice cream

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

