

LUNCH MENU

Including a glass of our sommeliers selection of beer and wine

Two course 69 / Three course 79

STARTERS

Pacific oysters, freshly shucked, lemon and kampot pepper granita (2) (GF) (DF)

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

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

Sher Wagyu tartare, *Giaveri Oscietra* caviar, wagyu toast (2) (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 calimari, tagliatelle, shellfish bisque, prawn oil and salmon roe (GF)

DESSERT

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

Pink lady apple tarte tatin, creme anglaise, 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

