

# LUNCH MENU

Including a glass of our sommeliers selection of beer and wine

Two course 68 / Three course 78

## STARTERS

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

**Chickpea taco**, smoked carrot, eggplant, finger lime, leek and fragrant herbs (2) V

**Goldband snapper crudo**, radish, horseradish cream, bronze fennel, desert lime, mint oil (2) GF

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

## MAIN COURSE

*O'Connor* **black angus rump cap** #5+ (270 days grain fed) 220 grams, fries, béarnaise sauce

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

Wood-fired **king oyster mushrooms and heirloom zucchini** with a sunomono salad V

**Goldband snapper**, wood-fired, dashi broth, king prawn, Corner Inlet calamari, enoki mushrooms, zucchini, warrigal greens 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

