

# 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

*O'Connor* **black angus rump cap #5+** (270 days grain fed) 240 grams, fries, béarnaise sauce

**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)

**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

