

LUNCH MENU



ENTRÉE

House sourdough bread, extra virgin, and cultured butter (GF/V/NF)	\$5
Grilled local squids with green chili and capers (GF/NF)	\$19
Slow roasted Berkshire pork belly with apple martini (GF/DF/NF)	\$26
Roasted beets, salted walnuts, blueberries and goat cheese (GF/V)	\$22
Grilled chorizo bruschetta (GF/DF/NF)	\$20
Seared scallops with Parma crudité and aioli (DF/GF/NF)	\$26
Prosciutto di Parma 18 months, olives and bread (GF/DF/NF)	\$28
Porcini arancini with "Grana" salad and balsamic apple (NF)	\$17

MAINS (Include your choice of side and condiment GF/DF/NF)

Chargrilled Black Angus fillet tenderloin (200g)	\$56
Slow roasted suckling lamb, 6 hours (400g)	\$62
Free range chargrilled chicken breast (250g)	\$34
Black Angus T-bone steak (500g)	\$67
Wagyu brisket, 6 hours with shiraz beef jus (400g)	\$53
Pan tossed, and oven roasted fish of the day	MP

SIDES \$9

Hand cut fresh local sweet potato chips (GF/DF/NF)
Bell peppers, green beans tapenade, almond flakes (GF/DF)
Dutch yellow potatoes roasted in herbs and garlic (GF/DF/NF)
Grilled pear, walnuts, blue cheese dressing (GF)
Spinach and snow peas sauté (GF/DF/NF)

CONDIMENTS \$3

- Blue cheese cream • Shiraz beef jus • Horseradish relish
- Roasted garlic aioli • Romesco chili

LUNCH CHEF TASTING \$52 PER PERSON

Available lunch only (minimum 2 people)

Entrées (served as individual pintxos)

- Grilled Chorizo Bruschetta with Romesco sauce
- For the Table: Prosciutto di Parma with house bread & EVO

Mains (served as sharing platters)

- Suckling Lamb (6 hours slow roasted)
- Black Angus Rump Steak
- Sides & Sauces for the table

\$23 LUNCH SPECIALS - Choose 1

- Open sandwich of suckling lamb with peppers and aioli
- Salad of suckling pig, seasonal leaves and house dressing
- Crispy chicken breast, green beans, peppers and chili sauce
- Wagyu beef cheeseburger served with sweet potato chips

\$33 LUNCH SPECIALS - Choose 1 (Include House Beverage)

- Chargrilled Angus rump sliced, sweet potato chips, shiraz beef jus
- "Sorrentina" potato gnocchi, fresh tomato and mozzarella
- Chargrilled free range chicken breast with seasonal salad
- Risotto with prawn and asparagus, chili oil
- House pappardelle with braised lamb sauce, pecorino
- Pumpkin gnocchi with pork belly ragu
- Pan tossed fish of the day with seasonal salad

Entree

House Sourdough bread, extra virgin, cultured Butter	V/NF	5
Seared local scallops, Parma crudité, house aioli	DF/GF/NF	26
Grilled local squids, green chilli, capers	GF/NF	19
Porcini arancini, grana Padano salad, balsamic apple	V/GF/NF	17
Grilled chorizo on a bruschetta, house garlic sauce	DF/NF	20
Berkshire pork belly slow roasted, apple Martini	GF/DF/NF	26
“Sorrentina” potato gnocchi, tomato sauce, mozzarella	GF/NF	19
Prosciutto di Parma 18 months, olives, bread	GF option/DF/NF	28
Roasted beets, salted walnuts, blue berries, goat cheese	GF/V	22

Main

House Pappardelle, braised lamb sauce, pecorino	NF	30
Risotto, local prawns, asparagus, chilli oil	GF/NF	36
House Pumpkin gnocchi, pork belly ragu	GF/NF	30
Duck breast, pan tossed in Calvados, dauphinoise, shallots	DF/GF/NF	36
Free range Chicken breast, dusted in dukkha	DF/GF/NF	34
Fresh Fish of the day	GF/DF/NF	MP
Pan tossed then oven roasted with extra virgin.		

The chicken and the fish include a choice of side and a sauce

Grilled and Slow Roasted

(GF/DF/NF)

Angus Rump “Tagliata” sliced, shiraz jus	350gr	44
Black Angus fillet tenderloin	200gr	56
Suckling Lamb, 6 hours	400gr portion	62
Wagyu Brisket, 6 hours, shiraz jus	400gr portion	53
Black Angus T-bone Steak	500gr	67

All meat include a choice of side and a sauce

Sides

9

Hand cut fresh local sweet potatoes chip	GF/DF/NF
Bell peppers, green beans tapenade, almond flakes	GF/DF
Dutch Yellow potatoes roasted in herbs and garlic	GF/DF/NF
Grilled pear, walnuts, blue cheese dressing	GF
Spinach and snow peas sauté	GF/DF/NF

Condiment Sauces

3

Roquefort Cognac	GF/NF	Romesco Chilli and Almonds	GF/DF
Shiraz Beef Jus	GF/NF/DF	Roasted Garlic Aioli	GF/NF/DF
Horseradish Relish	GF/DF/NF	Chipotle Sauce	GF/DF/NF