



lunch
daily 12 - 3pm

**\$48
LUNCH SPECIAL**

included:
one starter & one main
dessert not included
one per person

snacks

- marinated olives (gf,vgn) | 8
- gilda | skewered olive, anchovy, pickled Guindilla, kiss peppers | 7
- taramasalata dip, flat bread* (gf*) | 13
- hummus dip, zaatar, flat bread (vgn) (gf*) | 12
- Coffin Bay pacific oysters with ponzu dressing (gf) half doz | 25 full doz | 48

starters

- burrata cheese with fennel jam & toasted sourdough (v, gf*) | 21 (+ \$2 in lunch special)
- hamachi kingfish with yuzu kosho, tobiko and aged ponzu (gf, df) | 22 (+ \$2 in lunch special)
- salmon ceviche, bbq corn salsa, avocado, chilli lime dressing & cassava crackers (gf, df) | 19
- salt + szechuan pepper calamari with greens & chipotle mayo (gf*) | 19
- grilled rockmelon, stracciatella cheese, prosciutto, and balsamic glaze (gf) | 19
- peking duck pancakes with cucumber & hoisin sauce | 19
- lightly battered zucchini flowers filled with three cheeses & truffle honey (v) | 18
- steamed prawn dumpling with red chilli oil, crispy shallot & garlic (df) | 20

main

- vegetarian bolognese with basil & parmesan cheese (v) | 32
- battered market fish & chips with tartare sauce | 33
- zucchini & haloumi fritters with smoked salmon, crème fraiche & mixed leaf (v*) | 32
- lamb forquarter chop with spiced roasted eggplant, roasted garlic & lemon labneh (gf) | 36
- marinated chicken breast with roasted pumpkin, crumbled feta, salt & vinegar pepitas with sage beurre noisette (gf) | 35
- pan fried Barramundi fillet with Asian greens, shiitake, ginger oil and dashi broth (gf) | 35
- nori crusted salmon fillet with cauliflower puree, charred broccolini, soy sesame glaze & field mushrooms (gf) | 35
- Gippsland prime mb2+ beef sirloin with rosemary salt kipfler potatoes and red wine jus(gf) | 40 (+ \$6 in lunch special)

on the side

- extra crackers (gf) (vgn) | 3
- toasted sourdough bread (2) (vgn) | 7
- steak cut chips with aioli & ketchup (vgn) | 11
- side salad (gf) (vgn) | 11
- chargrilled broccolini (vgn) (gf) | 9

gf can be made gluten free upon request | gf = Gluten Free | v = Vegetarian, vgn = Vegan*
Please advise your waiter of any special requests or dietary requirements

10% surcharge applies on Sunday, 1.5% surcharge applies to all credit card payments
5% gratuity fee for all groups of 8+