

LUNCH MENU

SMALL BITES

Pan-fried pork & chives gyoza 25

Charred baby bok choy, caramelised red onion, truffle oil

Coconut tempura tiger prawns with chilli mayo (df) 22

Heirloom tomato gazpacho 24

Smoked compressed watermelon salsa, cucumber; green oil (vg, gf)

Tomato and burrata salad 26

Basil pesto, balsamic reduction, mesclun greens, pine nuts, toasted focaccia, lemon oil (v)

TO SHARE

Artisanal cheese and charcuterie board 58

A curated selection of international & Australian cheese & cold cuts goat cheese, provola piccante, double cream brie, gorgonzola, wagyu bresaola, S.Daniele 18 months aged prosciutto, Finocchiona salami, quince paste, lavosh, artisan bread & walnuts

BURGERS & SANDWICHES

Wagyu cheeseburger 32

MBS 6+ wagyu patty, aged cheddar, streaky bacon, truffle aioli, tomato, lettuce, caramelised onions, pickled cucumber on a brioche bun served with chilli salt fries

Grain-fed steak sandwich 36

Grain-fed striploin, aged cheddar, rocket, tomato, chipotle mayo, caramelised onion, stone-baked herb panini, chilli salt fries

Vegan stack 28

Quinoa & smokey kale patty, rainbow slaw, chipotle mayo, pickled cucumber; vegan cheese, chilli salt fries (vg, gf)

PASTA & PIZZA

Ricotta and warrigal greens gnocchi 32

In brown butter; warrigal greens pure, pumpkin, roasted pine nut, shaved salted ricotta (v)

Chicken & chorizo tortellacci 34

Roasted red pepper & tomato cream sauce, parmigiano-reggiano, crispy sage

Margherita pizza 26

San Marzano tomatoes, Fior di Latte mozzarella, fresh basil leaves EVO oil (v)

Prosciutto & burrata 30

18 months aged prosciutto di Parma, burrata, rocket, grana padano

MAINS

Chicken Caesar salad 28

Crumbed chicken, cos lettuce, bacon, parmesan, croutons, egg, anchovy, Caesar dressing

Free-Range Chicken Parmigiana 34

Free-range chicken breast, panko-crumbed, native bush tomato sugo, black forest double smoked ham, mozzarella, rainbow slaw served with chips

Grain fed 250g striploin MBS 3+ 56

Potato chats and broccolini with a vermouth jus (gf)

Beer-battered Snapper 32

Sustainably caught wild snapper, lemon aspen vinaigrette, tartar sauce served with a garden salad and fries

Humpty Doo Barramundi 48

Pickled bush tomato, summer herb and fennel salad, native finger lime caviar, lemon myrtle beurre blanc (gf, cn)

SIDES

Chili salt chips and aioli (v) 14

Garden salad with lemon aspen vinaigrette (gf, df, v) 16

Sourdough bread with native herbs butter (v) 15

Roasted chat potatoes with garlic & rosemary (gf, v) 15

DESSERT

Summer berry eton mess 18

Vanilla and coconut chantilly, crushed meringue, seasonal berries, chocolate soil

New York baked cheesecake 18

Served with seasonal berries and berries coulis

Hazelnut & chocolate semifreddo (vg, gf) 18

(gf) Gluten Friendly (v) Vegetarian (vg) Vegan (cn) Contain Nuts (df) Dairy Free

Allow us to fulfill your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.