



**LUNCH** Available Monday to Friday from 12pm to 3pm

*Note: this menu is a sample only & changes regularly to ensure we are sourcing Sydney's best available produce.*

**\$38 1 course \$48 2 course \$55 3 course**

***Includes glass of wine, beer or soft drink***

Sonoma sourdough, pepe saya cultured butter \$3 per person

Freshly shucked rock oyster, mignonette dressing, lemon \$3 each

Seared scallop, XO sauce, shallot, coriander \$4.5 each

### **Entrée**

Mozzarella, heirloom tomatoes, basil, pickled eschallot, dried olive, extra virgin olive oil

Crispy pork belly, fennel, apple, mint & radish, verjus dressing

Smoked salmon, capers, cucumber, crème fraiche, croutons, lemon

Linguini, prawn, garlic, chilli, lemon, parsley & bottarga

### **Mains**

Pan fried Humpty Doo barramundi, crushed peas, calamari, sauce vierge

Baked spiced salmon, rice, beansprout, kaffir lime, chilli, Thai basil salad, tamarind dressing

Confit duck leg, fig, rocket, hazelnut, truffle dressing

Char grilled striploin of beef, french fries, chimichurri \$5 sup

Risotto verde, ricotta, lemon, herbs

### **Sides \$8**

French fries, smoked paprika salt

Green beans, pine nuts

Mesclun leaves, feta dressing

### **Desserts**

Pavlova, yuzu curd, watermelon, pineapple, lychee & coriander

"Gunners" chocolate ice cream sundae

Ice cream & sorbet selection

Affogato, Frangelico, Kahlua, Amaretto or Baileys \$5 sup

Cheese, muscatels, quince paste & biscuits \$5 sup

### **CHILDREN'S MENU \$16**

Battered fish and chips

Pasta Napolitano

Minute steak and fries

Chicken and vegetables