

LUNCH

Available Monday to Friday, 12pm-3pm

Potato & rosemary focaccia, whipped truffle smoked butter 7
with marinated olives, hummus, dukkah V 14

SMALL PLATES

Sage & date butter seared gnocchi 25
Swiss brown mushrooms, goats curd, pickled currants, basil V, NF, DFO

Miso cured salmon 28
Tomato, fennel & finger lime salsa, miso emulsion, hazelnut furikake GF, DF

Blue Swimmer crab & mussel spaghetti 32
Confit cherry tomato, tarragon & lemon pangrattato DFO

Beef tenderloin tartare 28
Rosti, capers, gherkins, Dijon mustard, black truffle & porcini ketchup, cured egg yolk GF, DF

LARGE PLATES

Indian spiced barramundi fillet 36
Black lentils, roast caulini & curry leaf salad, yoghurt dressing GF, NF, DFO

Roast chicken supreme 38
Brussels sprouts, celeriac, truffled ricotta, pancetta crumb NF, DFO

Wagyu striploin MB4 48
Sauce au poivre, anchovy creamed beanettes GF, DFO

Broccolini & pea risotto 32
Preserved lemon & basil gremolata GF, DFO

SIDES

Fries, rosemary salt, black garlic aioli DF, V 9

Roasted Brussels sprouts, almonds, parsley, chili honey, picked currants & feta V 16

Nut Free - NF, Dairy Free – DF, Gluten Free – GF, Vegan – VEG, Vegetarian - V, Dairy-Free Option - DFO

**All menu items may contain traces of nuts, eggs, dairy & gluten*

All card transactions incur surcharges: credit cards 1.5%, debit cards 1%, AMEX 1.7% | There is a Public Holiday surcharge of 15%.



DESSERT

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| Valrhona Guanaja 70% dark chocolate torte <i>Hazelnut crumble & earl grey ice cream GF</i> | 20 |
| Carrots & walnuts <i>Cream cheese mousse, carrot cake, toasted walnuts, cinnamon tuile, walnut ice cream GF</i> | 18 |
| The Granny Smith <i>Crème fraiche parfait, compressed apple, Champagne sorbet, lemon balm GF, NF</i> | 20 |
| Hazelnut frangipane tart <i>Vanilla poached pear, cinnamon & ginger ice cream</i> | 18 |

AFTER LUNCH

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| Petit fours | 18 |
| Two cheeses, muscatels, quince paste and biscuits | 25 |
| Affogato - Frangelico, Kahlua, Amaretto or Baileys | 22 |

DIGESTIF

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| Cognac - Hennessy VSOP | 15 |
| Hennessy X.O | 25 |
| Napoleon Brandy | 15 |
| Galway Pipe | 10 |
| 2018 Frogmore Creek Iced Riesling Dessert Wine | half bottle 49 |

TEA

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| Choose from our selection of Ronnefeldt tea's | 9 |
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COFFEE

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| Lavazza | 5.5 |
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CHILDREN'S MENU

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SOMETHING YUMMY

16

Battered fish & chips

Pasta Napolitano

Chicken nuggets & fries

SOMETHING SWEET

9

Selection of ice cream & sorbet

DRINKS

5

Juice – orange, apple, pineapple

Hot chocolate

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