



SUMMER LUNCH MENU

Guide your own delectable dining journey...

SNACKS

- Coffin Bay Pacific oysters 6 ea 30 half dozen
- House made ciabatta, whipped ricotta 9
- House marinated green olives 9
- Crispy chicken, togarashi, daikon 16
- Crispy pickled oyster mushrooms, lemongrass glaze 14
- Buñuelos, guava, whipped feta 14

ENTRÉE

- Charred ōra king salmon, dill, cucumber, yoghurt 26
- Fremantle octopus, potato, black garlic, chilli oil 28
- Fried eggplant, miso orange glaze, quinoa, tenkasu 22
- Beef carpaccio, parmesan, basil emulsion, radish 28

MAIN


- Oven baked gnocchi, smoked sugo, cloth cheddar, basil 38
- Red Emperor Snapper, fennel, avocado, mojo rojo 48
- White pyrenees lamb, XO, cauliflower, gai lan 48
- Berkshire pork roulade, nashi, artichoke, mustard vinegarette 48
- Little Joe striploin mbs4+, yukon gold, oyster crème, chicken crackle 54

SIDES

- Gem Lettuce, black pepper, croute 12
- Spring greens, yuzu, chive 14
- Twice cooked potatoes, garlic, capers, shallots 14
- Nduja fries, parmesan 12

DESSERT

- Malt milk ice cream, cumquat, manuka, lemon myrtle 16
- Dark chocolate torte, marshmallow, raspberry, shortbread 16
- Coconut semifreddo, pineapple, mango, saffron 16
- Selection of cheese, fig jam, walnuts, crackers 26



*Please inform us if you have any allergies dietary requirements.
Please note a 10% surcharge applies on Sundays and 15% on public holidays.
1.1% surcharge applies to mastercard and visa, 3.3% for Amex*