

Lunch menu

Beneath our radiant Southern Cross, set against one of the world's most iconic backdrops, with its timeless designs and mesmerizing landscapes, Chef de Cuisine Michele Menegazzi, takes inspiration from the abundance in Australia's rich seas and golden soils and immersing the best seasonal local produce from the land and ocean to create a standout twist on Modern Australian grill.

LUNCH

SOURDOUGH BREAD, PEPE SAYA BUTTER | 8

ENTRÉE

TUNA TARTARE | 28

Miso Lime Mayonnaise, Perilla, Grilled Watermelon, Pickled Cucumber, Finger Lime, Dashi Dressing

MARINATED BEEF ROUND EYE | 28

Green Mango, Almonds, Spring Onion, Carrot, Avocado Puree, Nam Jim Dressing

CASHEW MOZZARELLA | 25 

Buddha Hand, Marinated Heirloom Tomato Zucchini Flower, Basil, Salt Bush, Wattle Seed Crisp

SUPPLEMENTARY

OSCIETRA BLACK CAVIAR 30g | 260

Crème Fraiche, Blini, Chive

MAIN | 55

INCLUDES ONE SIDE DISH

PAN FRIED BARRAMUNDI

Wild Rice, Eggplant and Capsicum Caponata, Broccolini, Anchovy Crisp, Gremolata Salsa

GRILLED LAMB RUMP

Lamb Shoulder Terrine, Moroccan Spiced Yoghurt, Couscous, Apricots, Peas, Spinach, Pomegranate, Lamb Jus

YAKITORI FREE RANGE CHICKEN DRUMSTICK AND BREAST

Spring Onion, Grilled Bok Choy, Blue Mountain Radish, Sesame Seed

SAFFRON RISOTTO

Sweet Corn, Charred Corn, Grilled Zucchini, Crispy Zucchini Flower, Basil

TENDERLOIN

220g Mbs3+ Grass Fed Black Angus Gipps Land | Vic

SIDES

POTATO PUREE

truffle butter

BEER BATTERED FRIES

smoked chipotle aioli

GARDEN SALAD

quinoa, peas, apple-soaked currents, cider dressing

CHARRED BROCCOLINI,

cashew nut pesto, pecorino cheese

SAUCES

SMOKED GARLIC BUTTER

RED WINE BEEF JUS

DESSERTS

STRAWBERRY PAVLOVA, | 22

Chantilly Cream, Strawberry and Tarragon Sorbet

VEGAN RASPBERRY | 22

Compressed Watermelon, Pistachio and Passionfruit Chocolate

 = Vegetarian

15% Surcharge applies for Sundays and Public Holidays

Whilst we do our best to deliver every request possible, we cannot rule out cross-contamination of nuts, sesame, eggs, gluten and dairy as we do not operate allergen-free kitchens. We also advise that consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.