



Express Lunch

\$45 including a glass of house red or white

Lobster & Prawn Ravioli, Sage Butter, Dill

Orechiette Cacia E Pepe, Seasonal Greens

Gem Hearts, Witlof, Potato, Macadamia, Prawn Salad

Barramundi, Pistachio Pesto

O'Connor Striploin 250g, Beurre Rouge +20

Served with a choice of:

Frisee Salad

Shoestring Fried, Truffle Aioli

Add on:

Oysters, mignonette 6/12	42/79
Poached prawns, Marie Rose	29
Fregola, cream of garlic, gypsy bacon, seasonal greens	17
Roasted chat potatoes, garlic chives, lemon	17
Braised Savoy cabbage, nduja butter	17
Witlof, endive & granny smith salad, verjus vinaigrette	17
Charred broccolini, smoked almonds	17

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

All credit cards incur a 1.4% surcharge. Please note a 10% service charge applies to all tables of 8 or more people. A 10% surcharge will also apply on Sunday's and public holidays. Menu subject to seasonal availability.