

LUNCH MENU

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| marinated olives | 10 |
| italian flatbread, wood fire grilled pumpkin, whipped ricotta, pumpkin seeds, salsa verde* | 18 |
| burrata, wood roasted tomato mapo sauce (n) | 26 |
| sydney rock oysters (ea) | |
| eschallot dressing | 6 |
| bloody mary dressing | 8 |
| chilli crab and corn omelette, crispy shallots | 28 |
| duck and maple sausage, braised red cabbage, orange bbq | 24 |
| kangaroo skewers (3), pepper sauce, raspberries* | 29 |
| crispy murray cod collar (2), jerk sauce, fresh lime | 22 |
| wood fire grilled prawns (2), prawn toast, tomyum mayo* | 24 |
| croffle, wagyu brisket, onion jam* | 29 |
| wood fire grilled cheese burger, pickles, tomato slice, shoe string fries * | 26 |
| [add bacon +4] [extra patty +6] | |
| grilled chicken salad, cabbage, mint, pickled currants, chili, parmesan, citrus dressing | 26 |
| linguine, veal and pork meatballs, wood roasted tomato and basil sauce * | 26 |
| sesame seared tuna, avocado, soba noodles salad, sesame and ginger dressing | 26 |
| lord nelson beer battered flat head, tartare sauce, chips * | 29 |
| wood roasted cauliflower, snake beans, toasted hazelnut tahini dressing, curry leaf (v) | 30 |
| 200g o'connor rump, bms 3+, salsa verde, crispy chilli | 34 |
| [add fried egg +3] | |
| market fish | MP |
| 450g o'connor rib eye, bms 3+, bone marrow, beef jus * | 89 |
| 1kg - 2kg tomahawk, rangers valley, bms 4+, condiments | MP |

SIDES

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| fries | 12 |
| market leaves, wood roasted leek vinaigrette, salted ricotta, grains | 12 |
| wood fire grilled broccolini, toasted hazelnut dressing, crispy garlic (v) | 16 |

"If you have any dietary requirements or allergy, please let our friendly server know"