



Lunch menu to share \$45pp

Minimum 4 guests and for the whole table

food to share

marinated olives

italian flatbread, wood fire grilled pumpkin, whipped ricotta, pumpkin seeds, salsa verde

yellowfin tuna tartare, homemade crisps

duck and maple sausage, braised red cabbage, orange bbq

chilli crab and corn omelette, crispy shallots

croffle, wagyu brisket, onion jam *

wood roasted cauliflower, snake beans, hazelnut tahini dressing, curry leaf (v)

fries

baked rhubarb crumble, vanilla ice cream *

add ons

sydney rock oysters (ea)

eschallot dressing

6ea

bloody mary dressing

8ea

450g o'connor rib eye, bms 3+, bone marrow, beef jus *

89

Add on bottomless drinks package -90minutes \$45pp

cocktails

mimosa

wood fire grill bloody mary

beers

peroni

lord nelson three sheets pale ale

house wine

sparkling

sauvignon blanc

rose

shiraz

* Contains gluten. Gluten free (GF) dishes have been created using GF ingredients but we can't guarantee they have been made in a 100% GF environment. Some food items prepared may contain nuts or trace amount of nuts, alert your waiter with any concerns. Menus are subject to change without notice due to product availability. Split bills welcome with up to 2 payments. All credit and debit cards incur a surcharge at the rate of your provider. A surcharge of 10% applies on Sundays and 15% on public holidays, a 10% service charge applies to groups of 8 or more guests.