

## LUNCH MENU

marinated olives	10
Italian flatbread, wood fire grilled pumpkin, whipped ricotta, pumpkin seeds, salsa verde*	18
burrata, wood roasted tomato mapo sauce (n)	24
Sydney rock oysters (ea)	
eschallot dressing	6
bloody mary dressing	8
duck and maple sausage, braised red cabbage, orange bbq	24
kangaroo skewers (3), pepper sauce, raspberries, toasted buckwheat *	33
wood fire grilled prawns (2), prawn toast, tomyum mayo*	28
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	28
linguine, veal and pork meatballs, wood roasted tomato and basil sauce *	28
sesame seared tuna, avocado, soba noodles salad, sesame and ginger dressing	28
Lord Nelson beer battered flat head, tartare sauce, chips *	34
wood roasted cauliflower, snake beans, toasted hazelnut tahini dressing, curry leaf (v,n)	34
market fish	MP

## STEAKS

250g Rangers Valley rump, bms 5+, salsa verde, crispy chilli	46
[add fried egg +3]	
270g 1824 wagyu cross sirloin, bms 3+, black garlic butter	62
400gr o'connor dry aged bone in sirloin, bms 3+, condiments	88
450g o'connor rib eye, bms 3+, bone marrow, beef jus *	89
1kg - 2kg rangers valley tomahawk, bms 4+, condiments	MP

## SIDES

fries	14
market leaves, wood roasted leek vinaigrette, salted ricotta, grains	14
wood fire grilled broccolini, toasted hazelnut dressing, toasted hazelnut (v,n)	16

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