

# LUNCH MENU

## ENTRÉES

Kingfish Crudo	<i>Vintage Soy, Shallot, Jalapeño, Finger Lime</i>	18
Steak Tartare	<i>Tenderloin, Bone Marrow Mayo, Beef Tendon Puff</i>	21
Truffle Croquettes	<i>Charred Wild Mushrooms, Cheddar, Black Garlic Aioli</i>	18
Burrata	<i>Heirloom Tomato, Basil</i>	22

## FROM WOOD-FIRE

Steak Frites	<i>250g Portoro Scotch Fillet, House Frites</i>	32
Steak Sandwich	<i>Scotch Fillet, Blue Cheese, Tomato, Rocket, Caramelised Onion</i>	25
Angus Cheeseburger	<i>220g Grass-Fed Angus Patty, Cheese, Caramelised Onion</i>	24
Grilled Fish	<i>Meyer Lemon, Olive Oil, House Salad</i>	30
Chicken Club Sandwich	<i>Chicken, Bacon, Tomato, Cos Lettuce, Aioli</i>	24

*“All steaks are cooked over Iron Bark on our Custom-Built Grill”*

### Butcher's Cuts

#### WAGYU

Mayura Platinum Full Blood Grain Fed Wagyu Flank	Mb7+	300g	90
Westholme Grain Fed Wagyu Bone-in Striploin	Mb5+	500g	188
Mayura Signature Full Blood Grain Fed Wagyu Striploin	Mb9+	300g	228
Westholme Grain Fed Wagyu Rib Eye	Mb5+	1kg	340

#### ANGUS

Portoro Grain Fed Scotch Fillet	Mb4+	300g	80
Collinson & Co Grass Fed Eye Fillet	Mb3+	250g	82
The Bachelor Rib Eye Dry Aged	Mb2+	500g	138
Collinson & Co Grass Fed Bone-in Striploin	Mb3+	800g	180
O'Connor Grass Fed T-Bone	Mb5+	1kg	228

#### *Sauce Sea*

Peppercorn . Béarnaise . Red Wine Jus . Chimichurri

## PASTA

Prawn Pappardelle	<i>Prawns, Fennel, Young Tomato, Mixed Herbs, White Wine Butter</i>	32
-------------------	---	----

## SIDES

Fries	<i>Rosemary Salt, Wild Garlic Aioli</i>	9
House Salad	<i>Olive Oil Dressing</i>	9

*Please inform your waitstaff of any dietary requirements you may have.*