

RESTAURANT

II·II·VI

226 BUSINESS LUNCH

Monday - Friday

12:00PM – 3:00PM

Premium wood-fire favourites, perfectly paced for your lunch.

2 COURSES

\$45

ENTRÉE + MAIN

3 COURSES

\$55

ENTRÉE + MAIN + DESSERT

ENTRÉE

(CHOICE OF ONE)

BURRATA *gf, v*

Heirloom Tomato,
Basil

HIRAMASA KINGFISH *df*

Vintage Soy, Shallot,
Jalapeño, Finger Lime

TRUFFLE CROQUETTES (2PCS) *v*

Charred Wild Mushrooms,
Cheddar, Black Garlic Aioli

MAIN

(CHOICE OF ONE)

STEAK FRITES

250g Flat Iron, House Frites,
Choice of Sauce

CHICKEN CLUB SANDWICH

Bacon, Tomato,
Lettuce, Mayonnaise

GRILLED FISH *gf,df*

Meyer Lemon, Olive Oil,
House Salad

PRAWN SPAGHETTI

Fennel, Tomato, White
Wine Butter

ANGUS CHEESEBURGER

Caramelised Onion,
House Sauce

STEAK SANDWICH

Scotch Fillet, Blue Cheese, Tomato,
Lettuce, Caramelised Onion

DESSERTS

(CHOICE OF ONE)

BASQUE CHEESECAKE *gf*

Compote, Almond Crumble

CHOCOLATE MOUSSE *gf*

Cherry, Hazelnut
Dacquoise

AFFOGATO *gf*

Vanilla Ice Cream,
Hennessy V.S. Noir

ADD A GLASS OF WINE +10

House Sauvignon Blanc

House Shiraz

House Prosecco

UPGRADE YOUR MAIN

500g Bachelor Rib Eye Dry Aged +48

300g Mayura Wagyu Flank +35

250g Collinson & Co Eye Fillet +25

300g Portoro Scotch Fillet +25

ADD FRESH OYSTERS

3 Oysters +15 *gf,df*
Natural with Lemon

6 Oysters +25 *gf,df*
Natural with Lemon

DF - Dairy Free | GF - Gluten Free | V - Vegetarian | VG - Vegan

Please inform our staff of any dietary requirements.