

226 BUSINESS LUNCH

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

2 COURSES

\$45

ENTRÉE + MAIN

3 COURSES

\$55

ENTRÉE + MAIN + DESSERT

ADD FRESH OYSTERS

3 Oysters +15 gf,df
Natural with Lemon

6 Oysters +25 gf,df
Natural with Lemon

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)

WOOD-FIRED CHICKEN CLUB
SANDWICH
Bacon, Tomato, Lettuce,
Mayonnaise, Fries

STEAK FRITES
250g Flat Iron, House
Frites, Choice of Sauce

GRILLED FISH gf,df
Meyer Lemon, Olive Oil,
House Salad

ANGUS CHEESEBURGER
Caramelised Onion,
House Sauce, Fries

UPGRADE YOUR MAIN

500g Bachelor Rib Eye Dry Aged

+68

300g Mayura Wagyu Flank

+45

250g Collinson & Co Eye Fillet

+35

300g Portoro Scotch Fillet

+35

STEAK SANDWICH
Scotch Fillet, Blue Cheese, Tomato,
Lettuce, Caramelised Onion, Fries

PRAWN SPAGHETTI
Fennel, Tomato, White
Wine Butter

LAMB MERGUEZ
Sauce Provencale, Chimichurri,
Wood-Fired Bread

DESSERTS
(CHOICE OF ONE)

BASQUE CHEESECAKE gf
Compote, Almond Crumble

CHOCOLATE MOUSSE gf
Cherry, Hazelnut
Dacquoise

AFFOGATO gf
Vanilla Ice Cream,
Espresso

ADD 15ML

Frangelico Hazelnut Liqueur +6
Baileys Original Irish Cream +6
Hennessy V.S Cognac +9

ADD A GLASS OF WINE +10

House Sauvignon Blanc

House Shiraz

House Prosecco