



## SHARED GROUP LUNCH MENU

Friday, Saturday & Sunday 12pm–3pm

Two course – starters & mains | 75 or Three course – including sweet treats | 90

Available for min. 6 people

### LET'S BEGIN

Hummus tahini [vg, gfo, df] confit tomatoes, olive crumbs, Aleppo peppers, pita bread

Summer melon salad [gf, df] prosciutto San Daniele, feta, mint and chardonnay dressing

Vanilla burrata [gf] onion jam, pickled beets, cherry tomato, hazelnuts, pomegranate molasses

Iceberg crunch salad [vg, gf, df] lettuce, cherry tomatoes, pickled onion, sliced radish,  
avocado, fried tofu, green goddess dressing

Fried Tasmanian whitebait [gf, df] with rosemary–lemon salt, parsley mayo

### MAIN FEAST

Pan seared market fish [gf, df] olive tapenade and grilled snake beans

Top sirloin steak mbs 2+ [gf, dfo] caper butter, greens and chips

Sautéed broccolini [vg, gf, df] toasted almond flakes

Crispy kipfler potatoes [v] parmesan, parsley, roasted garlic

**vegan alternatives**

Cauliflower steak [vg, gf, df] saffron–fennel puree, green peas, pickled daikon salad

Mushroom ragu caserecce pasta [vg, df] porcini, shitake, Swiss brown, black fungi, oyster mushrooms,  
toasted cashews and truffle oil

### SWEET TREATS

Shared dessert platter with Apple tarte tatin, Chocolate praline tart,

Lemon myrtle panna cotta [gf], Grand marnier basque cheesecake

Add selection of cheese, assorted crackers and accompaniments on top | +10pp

### ADD-ONS

East 33° Sydney rock oysters [gf, df] with apple–cucumber granita or mignonette (1/2 dozen) | 36

King fish and salmon tartare [gfo, df] citrus salsa, pistachios and balsamic gel with sourdough | 28

Sourdough baguette & butter | 8

Pita bread | 4

Chips [vg] with aioli | 12

v – vegetarian | vg – vegan | df – dairy free | gf – gluten free | o – optional  
please inform us of any allergies when placing orders

sunday surcharge of 10% and a public holiday surcharge of 12.5% | 10% service charge applies for groups of 10 or more