



## **Lunch Set Menu**

### **59pp**

#### **Starters**

Malt Bread, Brown Butter Labna V DFO  
Queensland Scallop, Crispy Garlic, Sansho GFO  
Cucumber, Peach, Tahini, Almond V DF, GF  
Pastrami Spiced Wagyu Salami, Pickled Peppers GF DF  
[ Add On ]  
Appellation Oysters, Mignonette DF GF ea 6

#### **Main**

Almond Fed Pork, Cabbage, Apricot, Pepper Berry DF GF  
BBQ Brisket, Peas, Parsley, Mushroom DFO GF  
Roasted Cauliflower, Swiss Chard, Rice, Walnut V DF GF  
[ Upgrade Your Main ]  
Market fish, Corn, Hazelnut, Citrus Butter DFO, GF 8  
Black Onyx Sirloin, Urban Valley Mushroom, Peas & Parsley DFO GF 15

#### **Sides**

Roasted Broccolini, Hot Honey & Sunflower Seed V DF GF  
Chat Potato, Capers, Lemon & Parmesan V DFO GF

[ Add Dessert ]

Malt Brownie, Passionfruit, Ginger Caramel GF 17  
Affogato, Vanilla Ice Cream, Espresso, Frangelico GF 19  
Three Piece Cheese Board GFO 30  
*Florence Goats Brie, Mount Priscilla, Bay of Fires Cheddar*

*How it works: Shared starters, Choose a main each with shared sides.*