



LUNCH MENU



STARTERS

CARAMELISED CONFIT GARLIC BREAD

black olive tapenade, extra virgin olive oil & balsamic glaze | 9

MARINATED MIXED OLIVES

garlic, spices, chilli & citrus, sesame seed | 9

ENTRÉE

STEAK TARTARE

egg yolk, pickled onions, capers, herb dressing, crostini | 20

CURED OCEAN TROUT

fennel, preserved lemon, pumpkin & sunflower seed, creme fraiche, chardonnay dressing | 20

FLASH FRIED CALAMARI

flash-fried calamari, capsicum & chorizo coulis, citrus sauce, fresh herbs | \$17

TEMPURA SZECHUAN CAULIFLOWER | VG

cashew butter, pumpkin & sunflower seeds, balsamic glaze, herb salad | 18

MAIN COURSE

CORNFED CHICKEN SUPREME

rosemary & parmesan polenta, wild mushrooms, truffle sauce | 36

DUCK A L'ORANGE

carrot, orange, baby onion, orange jus | 38

GRILLED SIRLOIN STEAK - MB3

salsa verde, pommes frites | 44

RED SNAPPER FILLET

rouille, roasted peppers, grilled zucchini, , tapenade | 38

RATATOUILLE | V

pesto, goats cheese , garlic crouton | 34

SIDES

CHIPS

tomatoe and herb salt seasoning, aioli | 10

SWEET POTATO CHIPS

szechuan seasoning, aioli | 10

WALNUT SALAD

chardonnay dressing | 10

GREENS

sesame seed, chardonnay dressing | 10