

SET LUNCH

3-COURSE



STARTER

Choose one

✓ **BURRATA CHEESE**

Cherry Tomato | Basil Oil | Basil Cress

BITE OF CAESAR

Baby Gem Lettuce | Caesar Dressing | Capers | Bacon Crumbles

✓ **CITRUS COLESLAW**

Orange | Grapefruit | Spring Onion | Yogurt Dressing

60-MONTH MANGALICA HAM

Grilled Sourdough

BONE MARROW

Beef Rilette | Caviar

LOBSTER BISQUE

Dash Of Fresh Cream

SICILIAN "MAZARA" RED PRAWNS

Cocktail Sauce | Lemon Fluid Gel

IRISH "HERITAGE" OYSTER

Raspberry Foam

MAIN COURSE

Choose one

WAGYU BEEF BURGER

Chargrilled Beef Patty | Velveeta Cheese |
Smoked Bacon | Egg | Tomato | Lettuce

288

✓ **RISOTTO RISERVA SAN MASSIMO**

Burrata | Freeze-dried Pesto

298

FRESH TAGLIATELLE

Sea Urchin | Bottarga | Micro Tomatoes

338

BLACK COD

Sage | Potatoes | Amalfi Lemon

368

GRILLED HALF BOSTON LOBSTER

Herbs Butter | Lemon

368

FRENCH LAMB SADDLE

Carrots Velouté | Roasted Spring Onions

388

WAGYU BEEF CHEEK

Celery Root Pureé | Parsley Oil

378

PURE AUSTRALIAN ANGUS RIB EYE

7oz | 200g | Skinny Fries

428

PURE AUSTRALIAN ANGUS STRIPLOIN

7oz | 200g | Skinny Fries

398

**100% FULL BLOOD M9+
WAGYU TENDERLOIN**

6oz | 180g | Skinny Fries

488

DESSERT

Choose one

MILK PARFAIT

Pistachio | Sugar Glazed Nuts

FRENCH TOAST

Caramel Sauce | Mascarpone Ice Cream

SIDE DISH \$60 each

CAJUN DUSTED FRIES

Parmesan Cheese

TRUFFLE MASH

Truffle Cream

BROCCOLINI

Garlic Butter

SMOKED CHEDDAR MAC N' CHEESE

Parmesan Cheese

WINE \$60 / Glass

RED

1. Les Jamelles, Merlot, France 2019
2. Twinwood Estate, Cabernet Sauvignon.
Margaret River 2016
3. Cote du Rhone Mon Coeur, Rhone, France 2018

WHITE

1. Les Jamelles, Chardonnay, France 2019
2. Santa Christina Pinot Grigio DOC, Venezie Italy 2018
3. Henri Bourgeois Petit Bourgeois Sauvignon Blanc,
Loire Valley, France 2019