

SET LUNCH 3-COURSE



STARTER (Choose One)

SURF

SALMON TOAST

Smoked Salmon | Roasted Eggplant | Ricotta | Greens

IRISH "HERITAGE" OYSTER

Shallot | Raspberry Vinegar

LOBSTER BISQUE

Garlic Bread | Cheese

TURF

BEEF CARPACCIO

Arugula | Cherry Tomato | Parmesan | Truffle Mayo

CAESAR SALAD

Chicken | Parmesan | Herb Croutons | Caesar Dressing

GOAT CHEESE SALAD

Heirloom Tomato | Walnuts | Goat Cheese | Assorted Lettuce | Lemon Dressing

MAIN COURSE (Choose One)

LINGUINE PASTA

Clams | Bottarga | Garlic | Chili | Lemon Zest

298

SIGNATURE BEEF BURGER

Grilled Beef Patty | Velveeta Cheese | Smoked Bacon | Egg | Lettuce

278

SEAFOOD & CHIPS

Fried Crab | Seabass Fillet | Fries | Cocktail Sauce | Tartare Sauce

368

WHOLE BONELESS CHICKEN

Roasted Free-Range French Chicken | Herbs | Horseradish Gremolata | Mashed Potato | Greens

378

GRILLED BOSTON LOBSTER

Half Lobster | Herbs Butter | Lemon

368

BRAISED BEEF CHEEK

Celeriac Purée | Parsley Oil

378

FROM THE GRILL

All served with fries & a selection of mustard

NEW ZEALAND WAGYU

RIB EYE

200g

448

STRIPLOIN

200g

448

PREMIUM STEAK

TENDERLOIN

M7 Wagyu | Westholme, Australia | 170g

528

RIB EYE

Full Blood Wagyu | Nagospharma, Japan | 200g

598

DESSERT (Choose One)

CHOCOLATE SALAMI

Vanilla Ice Cream

HAZELNUT TIRAMISU

Mascarpone & Hazelnut Mousse | Coffee Liquor | Biscuits

SIDE DISH \$60 each

CAJUN DUSTED FRIES

Parmesan Cheese

TRUFFLE MASHED POTATO

Truffle Cream

BROCCOLINI

Garlic | Butter

MAC N' CHEESE

Smoked Cheddar | Cheese Sauce

WINE

\$60/glass

RED

1. Les Jamelles, Merlot, France 2019
2. Nocking Point, Pinot Noir, Oregon, USA 2014

WHITE

1. Les Jamelles, Chardonnay, France 2019
2. Clos Henri by Henri Bougeols, Saugivnon Blanc, New Zealand 2019