

SET LUNCH 3-COURSE



STARTER (Choose One)

SURF

SMOKED SALMON & QUINOA

Crunchy Vegetables / Peach Dressing

IRISH "HERITAGE" OYSTER

Raspberry Vinegar / Shallot

LOBSTER BISQUE

Garlic Bread / Cheese

Turf

BEEF CARPACCIO

Lime & Soy Sauce / Coriander Leaves /
Baby Radish / Braeburn Apple

CAESAR SALAD

Chicken / Parmesan / Caesar Dressing / Herbs Croutons

GOAT CHEESE SALAD

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

MAIN COURSE (Choose One)

CASERECCIA

House-made Pork Sausage / Porcini / Truffle Sauce

288

SIGNATURE BEEF BURGER

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

278

SEAFOOD & CHIPS

Tempura Prawn / Seabass Fillet /
Fries / Cocktail Sauce & Tartare Sauce

368

WHOLE BONELESS CHICKEN

Roasted Free-range French Chicken /
Sautéed Asparagus / Mashed Potato / Rosemary

348

GRILLED BOSTON LOBSTER

Half lobster / Herbs Butter / Lemon

368

BRAISED BEEF CHEEK

Celeriac Puree / Parsley Oil

378

FROM THE GRILL

All served with fries & a selection of mustard

FULL-BLOOD WAGYU RIB EYE

400-day Grain-fed / Carrara, New Zealand / 200g

448

FULL-BLOOD WAGYU RIB EYE

550-day Grain-fed / Nagospharma, Japan / 200g

598

WAGYU STRIPLOIN

400-day Grain-fed / Carrara, New Zealand / 200g

448

M7 WAGYU TENDERLOIN

Westholme, Australia / 170g

528

DESSERT (Choose One)

PANNA COTTA

Berries Compote

HAZELNUT TIRAMISU

Mascarpone & Hazelnut Mousse / Coffee Liquor / Biscuits

SIDE DISH \$68 each

CAJUN DUSTED FRIES

Parmesan Cheese

BROCCOLINI

Garlic / Butter

TRUFFLE MASHED POTATO

Truffle Cream

MAC N' CHEESE

Cheese Sauce / Smoked Cheddar

WINE

\$60/glass

RED

Les Jamelles, Merlot, France 2019

Nocking Point, Pinot Noir, Oregon, USA 2014

WHITE

Les Jamelles, Chardonnay, France 2019

Clos Henri by Henri Bougeols,
Saugivnon Blanc, New Zealand 2019

COFFEE OR TEA

\$30