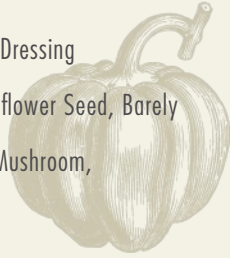


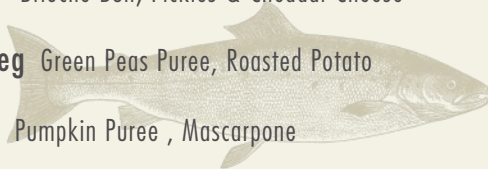
## STARTERS

- **Green Pea Soup** Toast, Mascarpone Cheese
- **Tuna and Avocado Ceviche** Sesame Soy Dressing
- **Grilled Eggplant Salad** Feta Cheese , Sunflower Seed, Barely
- **Octopus Salad** Roasted garlic Aioli, Pickled Mushroom, Grilled Fennel & Orange
- **Grilled Pork Neck** Apricot Jam



## M A I N S

- **White Tuna** Black Olive Puree, Baby Artichokes
- **Craft 7oz Burger** Brioche Bun, Pickles & Cheddar Cheese
- **Confit Chicken Leg** Green Peas Puree, Roasted Potato
- **Pumpkin Risotto** Pumpkin Puree , Mascarpone
- **Spaghetti Bolognaise** Parmesan Cheese



## - LUNCH -

**2 COURSES \$138**

Starters + Main / Main + Dessert /  
Starter + Dessert

**3 COURSES \$168**

Starter + Main + Dessert

**ADD \$100 FOR ANY STEAK OPTION**

Both Mains & Steak Courses  
Have One Side Dish Included



## B U T C H E R S C U T S

**10oz GRASS FED RIBEYE / 10oz FLAT IRON STEAK**

**SAUCES** | Peppercorn / Blue Cheese / Chimichurri / Dijon Mustard

## ON THE SIDE

- Braised Red Cabbage
- Cream Spinach
- Mixed House Salad
- Garlic Parmesan Fries

## D E S S E R T

- **Seasonal Fruit** Passion Fruit Sauces, Passion Fruit & Mango Ice Cream
- **Assorted Selection of Ice Creams** 2 Scoops

## D R I N K S

Soft Drink / Iced Tea add \$20

House Beer / Red/ White (by Glass) add \$40

