



Lunch

Monday - Sunday
11:30 - 14:30

ENTRÉE

- Grilled Sourdough**, seaweed butter \$12 V
- Oysters**, naam jim, crispy shallots MP
- Den Miso Glazed Eggplant**, mozzarella, sesame, spring onions \$18 V
- Teriyaki Chicken Skewers 3 PC**, wasabi-mayo, shichimi, spring onions \$24
- Grilled Australian Tiger Prawns 3 PC**, sambal dip, fried curry leaves, pickled shallots, fried garlic \$26
- Tuna Ceviche**, pickled ginger gel, cherry tomatoes, coconut cream, crispy shallots, sriracha oil \$25
- Eye Fillet Carpaccio**, horseradish cream, pickled mustard, baby capers, manchego, croutons, \$25
- Massimo's Burrata**, heirloom tomatoes, watermelon, kalamata olives, pickled red onions, mint, sourdough crostini \$24 V
- Grilled Squid**, sweet corn salsa, caramelised chilli, fried shallots, coriander \$26
- Scallop Ravioli**, miso beurre blanc, panko, fried garlic, chilli oil \$ 26

MAIN

- Salt Baked Potato Gnocchi**, mushroom cream, oyster & shiitake mushrooms, pine nuts, sage, pecorino \$37 V
- Scampi Linguine**, roasted tomatoes, fermented chilli, basil, picada \$41
- Roasted Half Chicken**, gochujang, sesame, daikon, pickled green chilli \$39
- Market Fish of the Day**, scampi bisque, mussels, prawns, burnt tomatoes, shaved fennel salad MP
- Butcher's Premium Beef Cut**, truffle-mayonnaise, shiitake mushrooms, roasted baby onions, garlic crumble, port jus MP
- Whole Yellow Belly Flounder**, a la plancha, confit lemon, capers, parsley, brown butter \$46

SIDES

- Green Garden Salad**, radish, cucumber, cherry tomatoes, chardonnay vinaigrette \$14 V
- Grilled Broccolini**, almonds, brown butter \$15 V
- Twice Cooked Hand Cut Fries**, parmesan, truffle oil, aioli \$16
- Sweet Corn Ribs**, chipotle, feta, coriander, smoked paprika \$15

DESSERT

- Chocolate Delice**, popcorn, cocoa nib, mandarin, hazelnut soil, salted caramel ice cream \$18
- Ginger Crème Brûlée**, almond crisp, raspberry sorbet \$18
- Churros**, vanilla ice cream, chocolate sauce \$16
- Trio**, three scoops of chef's selection of house-made ice cream or sorbet \$16
- Chefs' Cheese selection**, lavosh, honeycomb, pear & apple chutney
1 cheese 40g \$23 / 2 cheese \$28 / 3 Cheese \$34

*Please inform us of any dietary requirements.
Please note that the dishes on the menu are subject to change.*