



## 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 \$18V

**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 \$36

**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**, 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.*