Chef: Top Lorthae



# **Weekend Lunch**

11:30 - 14:30

## **STARTER**

Warm Ciabatta, seaweed butter \$12 V

Oysters, mignonette sauce MP

## ENTRÉE

Teriyaki Chicken Skewers 3 PC, wasabi-mayo, shichimi, spring onions \$24

Grilled Australian Tiger Prawns, sambal dip, fried curry leaves, pickled shallots, fried garlic E/\$28 M/\$44

Tuna Ceviche, pickled ginger gel, cherry tomatoes, coconut cream, crispy shallots, sriracha oil \$25

Massimo's Burrata, heirloom tomatoes, kalamata olives, pickled red onions, mint, sourdough crostini \$24 V

## **MAIN**

Korean Fried Chicken, caramelised chilli, pickled cucumbers, peanuts, chives, sesame \$26

M Social Wagyu Beef Burger, brioche buns, baby cos, smoked cheddar, chipotle, pickles, french fries \$32

All Day Breakfast, eggs any style, streaky bacon, toast, tomatoes \$30

Salt Baked Potato Gnocchi, mushroom cream, oyster & shiitake mushrooms, pine nuts, sage, pecorino \$38 V

Market Fish of the Day, scampi bisque, mussels, prawns, burnt tomatoes, shaved fennel salad MP

#### **SIDES**

Green Garden Salad, radish, cucumber, cherry tomatoes, chardonnay vinaigrette \$15 V

Twice Cooked Hand Cut Fries, parmesan, truffle oil, aioli \$16

Ask us about our Chef's special!