

## Weekend Lunch

11:30 - 14:30

### STARTER

**Warm Ciabatta**, seaweed butter \$14 V

**Oysters**, mignonette sauce MP

### ENTRÉE

**Teriyaki Chicken Skewers 3 PC**, wasabi-mayo, shichimi, spring onions \$26

**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 \$26

**Massimo's Burrata**, heirloom tomatoes, kalamata olives, pickled red onions, mint, sourdough  
crostini \$25 V

### MAIN

**Korean Fried Chicken**, caramelised chilli, pickled cucumbers, peanuts, chives, sesame \$28

**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 \$43

**Butcher's Premium Beef Cut**, truffle-mayonnaise, shiitake mushrooms, roasted baby onions, garlic  
crumble, port jus 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!

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