



Lunch

Monday - Friday

11:30 - 14:30

STARTER

Warm Ciabatta, seaweed butter \$14 V

Oysters, mignonette MP

Den Miso Glazed Eggplant, mozzarella, sesame, spring onions \$18 V

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

Eye Fillet Carpaccio, horseradish cream, pickled mustard, baby capers, manchego, croutons \$25

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

Grilled Squid, grapefruit, caramelised chilli, avocado mousse, fried shallots, coriander \$27

Scallop Ravioli, miso beurre blanc, panko, fried garlic, chilli oil E/\$27 M/\$44

MAIN

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

Scampi Linguine, roasted tomatoes, fermented chilli, basil, picada \$42

Roasted Half Chicken, gochujang, sesame, daikon, pickled green chilli \$39

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

Whole Yellow Belly Flounder, a la plancha, confit lemon, capers, parsley, brown butter \$47

SIDES

Green Garden Salad, radish, cucumber, cherry tomatoes, chardonnay vinaigrette \$14 V

Grilled Brocolini, almonds, brown butter \$15 V

Honey Glazed Carrots, cashew nut puree, raisins, feta \$15 V

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

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