

LUNCH

2 Courses \$85 | 3 Courses \$95

ENTREES

½ DOZ NATURAL OYSTERS w. Champagne + Shallot Mignonette

CALAMARI w. Jalapeno, Sorrel + Lemon Mayonnaise

BYRON BAY BURRATA, Figs, Truffle Honey, Truffle + Olive Oil

BANG BANG DUCK w. Shimeji, Cucumber, Garlic Shoots, Chilli Shredded Salad + Bang Bang Dressing

GRILLED PROVOLONE w. beef steak tomato, picked oregano + cracked black pepper

DAILY FRESH HOUSE MADE SOUP (waiter to advise)

PASTURE FEED BEEF CARPACCIO Cress, Capers, Tomato, Reggiano + Lemon Vinaigrette

MAINS

RANGERS VALLEY WX / GLENN INNES, NSW / RANGERS VALLEY FEEDLOT / GRAINFED 360 DAYS

F1 Wagyu Rostbiff MB 6+ (H) 300grams

JACKS CREEK BLACK ANGUS/ LIVERPOOL PLAINS, NSW / GF 150 DAYS / 36-42MONTHS OF AGE

Rib/Scotch Fillet MB 3+ (H) 300 grams

MOO MOO SELECTED / SOUTHERN DARLING DOWNS/ YARRANBROOK FEEDLOT PASTURE RAISED + GRAIN FINISHED / 18-24 MONTHS OF AGE

Tenderloin 200 grams

THOUSAND GUINEAS SHORTHOR / LIVERPOOL PLAINS, NSW /CAROONA FEEDLOT

GF 150 DAYS/ 22 MONTHS

Short Rib + Moo Moo Chinese BBQ Sauce 500 grams

ORGANIC VALENCIA PORK BELLY, w Quince, Chicory + Lentils

½ FREE RANGE CHICKEN SCALOPPINE w Pancetta, Capers, Green Olives + Sorrel

RISOTTO OF CARNAROLI, Black Truffle, Stracciatella, 24 mth Reggiano

SIDES TO SHARE

WILD ROCKET w. Radicchio, Pear, Pecan, Parmesan + Vincotto GF

WAGYU FAT FRIED NICOLA POTATOES w. Thyme + Rosemary GF

DESSERTS

SELECTION OF AUSTRALIAN + INTERNATIONAL CHEESE (waiter to advise)

COCONUT + MANGO PANNA COTTA, white chocolate ganache, finger lime + tuile GF