

## LUNCH

2 Courses \$90 | 3 Courses \$105

### ENTREES

**HALF DOZEN NATURAL OYSTERS** w champagne + shallot mignonette (GF)

**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

**HERVEY BAY ½ SHELL SCALLOPS w/** Morcilla, Roast Tomato + Chicory

**WAGYU BRESAOLA w/** Watercress, English Cheddar + Steve's Pickle

### MAINS

**SANCHOKU WAGYU / CENTRAL QUEENSLAND / TAJIMA, MICHIFUKU**

**350 DAYS GRAIN FED / 36 MONTHS OF AGE**

F1 Wagyu Striploin MB 5+ 250 grams

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

**RANGERS VALLEY WX / GLENN INNES, NSW / RANGERS VALLEY FEEDLOT / GRAIN FED 360 DAYS**

F1 Wagyu Rostbiff MB 6+ (H) 300 grams

**SIGNATURE BLACK ANGUS/WESTERN DARLING DOWNS, QLD/STRANBROKE FEEDLOT GRAIN FED 120 DAYS/32 MONTHS OF AGE**

Short Rib + Moo Moo Chinese BBQ Sauce 550 grams

**ORGANIC VALENCIA PORK BELLY**, w Quince, Chicory + Lentils

½ **FREE RANGE CHICKEN SCALOPPINE** w Café De Paris Butter, Fresh Peas + Pancetta

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

### SIDES TO SHARE

**LEAF SALAD** w. Buffalo Ricotta, Pear, Pecan+ Vincotto GF

**WAGYU FAT FRIED NICOLA POTATOES** w. Thyme + Rosemary GF

### DESSERTS

**SELECTION OF AUSTRALIAN + INTERNATIONAL CHEESE** (waiter to advise)

**BASQUE D'AFFINOS CHEESE CAKE** + Graham Cracker, Strawberry Sorbet

**VANILLA CRÈME BRULEE**, Mille Feuille of Chestnut, Chocolate & Salted Caramel