

LUNCH SERVED 12pm – 3pm DAILY

APERITIF

Mimosa/Peach Bellini/Bloody Mary	15	Espresso Martini	16
Aperol Spritz	15	Jug of Homemade Lemonade	12
Tom Collins	15	Jug of Pimm's No 1 Cup with fresh fruit	30
Whisky Sour	15		

STARTERS

Sydney Rock Oysters served 3 ways: Natural with lemon, Yuzu soy ponzu and Virgin Mary (available Friday-Sunday) 22/40

Char grilled calamari with fresh chilli and wild rocket 20

Caprese salad with heirloom tomato, burrata, olive oil and pesto 20

Antipasti Platter - Prosciutto di Parma, mortadella, sopressa, marinated cream cheese, olives, dips, house pickles & mixed breads 30

Vegetarian Tasting Platter – Vegetable frittata, garlic mushrooms, panko-crumbed zucchini chips, marinated cream cheese, olives, dips, house pickles & mixed breads (V) 30

MAINS

Superfood Salad - Broccolini, cauliflower, blueberries, pepita, avocado, quinoa, edamame, almonds & walnuts with a hazelnut vincotto dressing (V) (GF) 26

House-smoked Tasmanian Salmon – served with bean salad, baby beets & remoulade (GF) 32

Green Goddess Salad - Poached chicken, avocado, bacon, sweetcorn, cherry tomato & basil (GF) 28

Saint Secret goats cheese & roasted tomato tart with pesto drizzle (V) 26

Pan-Fried Barramundi with a beurre blanc sauce & served with a Sicilian potato salad (GF) 32

Panko-crumbed Tasmanian Salmon Cake – served with sweet ginger slaw, wasabi mayo & Chef's sauce 28

House-made Gnocchi with stinging nettle, spinach, walnut, goats fetta & Manuka honey (V) 30

Wagyu Beef Burger – on toasted brioche bun topped with gruyere, Brooklyn Brine pickles, tomato & lettuce, dressed with horseradish mayo, tomato chutney and served with fries 26

Confit Duck Leg with chilli & orange sauce, celeriac purée and a bitter leaf salad (GF) 32

Center Cut MS6 Wagyu Rump- served with porcini & truffle mash, pickled eschalot & yuzu soy jus (GF) 34

Porchetta – stuffed with fennel sausage and served with smoked apple sauce, fresh fig, balsamic caramel & pork crackling (GF) 32

Please note a 10% surcharge applies on weekends and public holidays. We do not split bills.

SIDES TO SHARE

Mixed Breads 3pp

Rocket, pear & parmesan salad (V) 10

Smashed, crispy kipfler potato with spicy mayonnaise (GF) (V) 10

Shoestring fries (V) 10

Porcini & truffle mash (GF) (V) 12

Sauté garlic broccolini (GF) (V) 12

DESSERT

Chocolate macadamia fudge with lavender marshmallow & orange cinnamon coulis (GF) 15

Vanilla crème brûlée (GF) 15

Banoffee pie with dulce de leche, caramel pecans & Belgian chocolate ribbons 15

Apple Tarte Tatin with pistachio ice cream 15

THREE CHEESE PLATTER

Brie Fermier FRANCE, Charlton's Organic Blue VIC & Cave Aged Cheddar Somerset UK -
Served with fig & walnut rolada and lavosh 26

SWEET TREATS

White chocolate & cranberry slice 7

Chocolate Brownie (GF) 7

Salty peanut caramel slice 7

Blueberry & chocolate cheesecake tart 10

Apple streusel friand with cream Chantilly (GF) 10

Kids: Banana sundae 12

KIDS

Kids Special - A choice of meal from below served with a ginger bread cookie & a choice of orange juice, apple juice, chocolate milk or strawberry milk 16

Battered local fish fillets with chips

Pasta with napolitana sauce (V) (GF)

Mini beef burger with fries