



## L u n c h M E N U

Sonoma sourdough, cultured butter	\$5
Sydney Rock Oysters 6/12	\$42 / \$79
Tasmanian salmon, beurre blanc, chives, avruga caviar	\$45
O'Connor beef sirloin, pepper sauce, watercress	\$56
Berkshire pork Cotoletta, pistachio pesto, lemon	\$42
Konjac prawn & saffron risotto, courgette, garlic butter	\$39
Shoestring fries	\$14
Roquette & bitter leave salad, Pedro Ximenez, lemon oil	\$14
Fried brussels sprout, pumpkin seeds, aioli	\$17
Dessert	
Ashed chevre, honey, pickled baby peach, lavosh	\$25
Mulled wine poached beurre bosc, whipped ricotta, pecan	\$18
Espresso, chocolate & cinnamon tart, royaltine	\$21

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

All credit cards incur a 1.4% surcharge. Please note a 10% service charge applies to all tables of 8 or more people. A 10% surcharge will also apply on Sunday's and public holidays. Menu subject to seasonal availability.