

# Bottomless Lunch

## CHEF'S SIGNATURE SEVEN DISH SELECTION \$135 PP

Inclusive of beer, house wine and house sparkling

LOCAL SCALLOP BAKED IN HALF SHELL  
macadamia burnt butter, pancetta, pumpkin, curry leaf GF

BRAISED PORK BELLY  
tapioca cracker, betel leaf, spicy miso caramel, pickled kohlrabi DF

HIRAMASA KINGFISH CEVICHE  
pickled jalapeño, pomegranate, aji amarillo citrus dressing DF, GF

WAGYU BEEF CARPACCIO MB8+  
chiodini mushroom, black garlic emulsion, caramelised pecan,  
spanish onion DF, GF

HUMPTY DOO BARRAMUNDI  
champagne & caviar beurre blanc, caper berries, espelette pepper DFA, GF

WAGYU BEEF RUMP MB8+  
cavolo nero, kohlrabi, black garlic emulsion, veal jus DF, GFA

SAN SEBASTIAN CHEESECAKE  
burnt basque style cheesecake, salted caramel sauce, nasturtium

### ADD ON THE SIDE

ARTISAN BREAD 11  
house made cultured butter V, DFA

TRUFFLE FRIES 12  
truffled oil, rosemary salt, truffle aioli V

**add shaved pecorino romano 5**

MESCULIN LEAVES 13  
heirloom tomatoes, pomegranate, spanish onion, cucumber, maple dressing GF, VE

SALT BAKED BEETROOT 14  
mascarpone, fresh basil pesto, shallot, pistachio, pangrattato, rocket DFA, GFA

BROCCOLINI 14  
garlic and miso butter, crisp almond V, DFA, GFA

TWICE COOKED WAGYU POTATO 15  
cooked in wagyu fat, garlic, chilli, rosemary DF, GFA

ROAST GARLIC PIZZA BREAD 19.5  
confit garlic, parmesan, fior di latte, rosemary V



## THREE COURSE MENU \$110PP

Inclusive of beer, house wine and house sparkling

### ENTRÉE

VANELLA BURRATA  
confit heirloom tomatoes, fresh basil pesto, mandarin EVOO, pistachio V, GF

HIRAMASSA KINGFISH CEVICHE  
pickled jalapeno, pomegranate, aji Amarillo citrus dressing GF, DF

WAGYU BEEF CARPACCIO MB8+  
chiodini mushroom, black garlic emulsion, caramelised pecan, spanish onion GF, DF

GRILLED MOOLOOLABA KING PRAWNS - ADD 7  
red miso garlic butter, lemon oil, yuzu gel GFA, DFA

### MAIN

BLACK TRUFFLE AND MUSHROOM GNOCCHI  
local mushrooms, porcini, Parmigiano Reggiano, black truffle, nasturtium V

ORGANIC MIDDLE EASTERN LEMON CHICKEN  
zhoug, labneh, roasted red peppers, fresh herb salad GF, DF

HUMPTY DOO BARRAMUNDI  
champagne & caviar beurre blanc, caper berries, espelette pepper GF, DFA

WAGYU BEEF RUMP MB8+ - ADD 10  
cavolo nero, kohlrabi, black garlic emulsion, veal jus DF, GFA

### DESSERT

SAN SEBASTIAN CHEESECAKE  
burnt basque style cheesecake, salted caramel sauce, nasturtium  
**please advise of any dietary requirements. dishes may contain traces of nuts.**  
**GF gluten free, DF dairy free, V vegetarian.**

17.5% surcharge applies on public holidays  
unfortunately we are unable to split bills

AGFG 2022  
CHEF HAT AWARDED

