

lunch

Steak Baguette \$24

toasted baguette, chopped beef, pancetta, caramelised onion, lettuce, tomato, gruyere cheese, housemade BBQ & dijon

Cognac & Dijon Glazed Beef Skewers (3) \$36

pure wagyu rump mb 10, black onxy rib fillet mb 3, diamantina angus eye fillet mb 2 served with sauce diane (gf/nf/df)

200g Diamantina Porterhouse \$32

mb3 angus served with salad & frites (gf/nf/df)

Cheese Croquette (2) \$16

gruyere, brie, aged gouda, smoked tomato coulis, black garlic aioli (nf)

Charcuterie Board \$28

chefs selection of cured meats, pickled shallot, flammed & marinated banana chilli, crispy baguette, mustard & beetroot puree

2 Point Lamb Rack \$30

truffle pommes puree, winter vegetables, pea puree, red wine jus (nf/gf)

Beer Battered Market Fish \$26

served with frites, salad & aioli (nf)

Lemon Myrtle Dusted Calamari \$26

samphire, petit leaves, black garlic aioli (gf/nf/df)

Toasted Baguette \$15

whipped black garlic brown butter & gruyere

Pan Seared Scallops \$29

parsnip puree, pancetta, samphire, lemon myrtle pearl