



EXPRESS LUNCH MENU

Including a glass of selected craft beer or local wines

58

STARTERS

- Sher Wagyu* **beef tartare**, *Giaveri Osetra* caviar and potato hash x2 (H) (GF) (DF)
- Duck parfait**, brioche, passionfruit and smoked cocoa x2
- Sydney **rock oysters**, shallot, mignonette dressing, chive oil and kampot pepper x2 (GF) (DF)
- Chickpea taco**, smoked eggplant, macadamia and soused onion x2 (VG) (GF)

MAINS

- House-blended **wagyu burger**, smoked bacon, American cheddar cheese, pickled zucchini, caramelised onion, *Martin's* potato bun, smoked tomato relish and hand cut chips
- Wood grilled Macedon Ranges **duck breast**, leg, duck fat potato, beetroot, hazelnuts and raspberry sauce (GF)
- Rangers Valley* **rostbiff #3**, hand cut chips and béarnaise sauce (GF)
- Wood-fired **pumpkin**, spinach and ricotta ravioli, toasted hazelnuts, sage, burnt butter sauce, Parmigiano Reggiano (V)

Sundays incur a 10% surcharge. Public Holidays incur a 12% surcharge.
All credit cards transactions incur a 1.2% surcharge.

Whilst all care is taken to ensure dietary friendly items contain no allergens, we are unable to guarantee that any meal will be 100% free of all traces of dairy, gluten, nut or other products that may produce allergic reactions in certain people. Anyone with food allergies must advise wait staff.

