

BREAKFAST
MON - SUN][7.30AM - 10AM

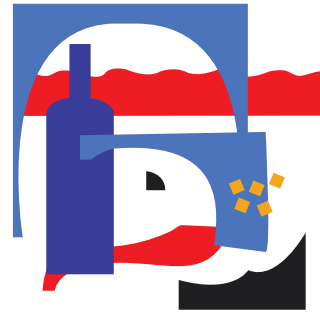
BRUNCH
SUN][11.30 AM - 4PM
Last order 3PM

LUNCH
TUES - SAT][12PM - 3PM
Last order 2.30PM

DINNER
TUES - SAT][5PM - 11PM
Last order 10PM

STARTERS & BAR BITES

- SWEET POTATO FRIES \$8
with Homemade Mentaiko Aioli
- MEXICAN GUACAMOLE \$10
with Tortilla Chips
- GREEN PEA ESPUMA \$12
Truffle Oil, Pea Tendrils, Alfafa
- FISH TEMPURA BAJA TACO \$12
Tempura Fish, Chili Dressing, Cabbage Slaw & Tortilla Wrap
- FRIED COCONUT TIGER PRAWNS \$14
Spring Roll Tiger Prawns with Spicy Mango-Chipotle & Mesclun



LUNCH SET

2 COURSE - \$24**

3 COURSE - \$32**

*Supplement \$6** for Steak*

Top up \$6 for a glass of Housepour Wine**

MAINS

- TIGER PRAWN TAGLIATELLE \$18
Chardonnay Cream Sauce, Black Olives & Chili
- CHICKEN RISOTTO \$20
Sous Vide Chicken Breast, Pesto
- CATCH OF THE DAY \$22
Fresh Catch, Mesclun & Saffron Shallot Cream Sauce
- FLANK BEEF STEAK \$24
O'Connor Australian Grass-fed Beef, Rutabaga, Mushroom Purée

HOUSEMADE DIPS

- ▲ Mentaiko Aioli \$2/ea
- ▲ Mango Chipotle
- ▲ Mango Soy
- ◆ Vegetarian/Vegan options available upon request.

CHARCUTERIE & CHEESE BOARDS
Sharing for Two, Chef's recommendation



DAILY SPECIALS ON THE WALL

DESSERTS

- COLD CUTS \$24
- CHEESE PLATTER \$24
- COMBINATION PLATTER \$30

*ALL PRICES ARE SUBJECTED TO 7% GST
AND 10% SERVICE CHARGE.



- MOLTEN CHOCOLATE (Baked upon request) \$10
with Homemade Madagascar Vanilla Ice Cream & Salted Caramel

WINEDERLUST

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