



Restaurant Week Winner's Edition Lunch

10th – 31st May 2024

1st Course

SELECT ONE

BEEF BOMBAS

aioli | bravas sauce | chives

HAMACHI TARTARE

avocado | ajo blanco | dill oil

ADDITIONAL \$5++

WOOLOOMOOLOO STEAK TARTARE

truffle aioli | avruga caviar | fried ciabatta

Additional Course

ADDITIONAL \$10++

GOCHUJANG MUSSEL STEW

prawn dashi | black mussels | garlic croutons

2nd Course

SELECT ONE

PRAWN AGLIO OLIO

cherry tomato | spicy shrimp | parsley

COTTAGE PIE

creamy mash | aged cheddar | beef jus

150 DAY BARLEY FED CAJUN PICANHA

chive mash | guinness braised mushrooms | peppercorn sauce

ADDITIONAL \$25++

ILLINOIS 300 DAY GRAIN FED USDA PRIME RIBEYE

chive mash | guinness braised mushrooms | red wine jus

3rd Course

SELECT ONE

SUMMER BERRY TART

lemon whip ganache | almond crumble | red fruit gel

CHOICE OF ICE CREAM WITH SELECTED TOPPINGS

mixed berries | crispy chocolate pearls | toasted almond flakes

\$38++ per person