



Executive Set Lunch Menu

APPETIZERS

SELECT ONE

SPANISH TUNA SALAD

spanish red onion | green olives | truss tomatoes | lemon yoghurt dressing

BRAISED BEEF CROSTINI

herbed cream cheese | fried baguette | chives

FILET MIGNON STEAK TARTARE ADDITIONAL \$10

gochujang tahini dressing | fried ciabatta | singo pear

MAIN COURSE

SELECT ONE

SOUTHERN RUB GRILLED CHICKEN THIGH

bacon | kale | chive mash | creamy cajun sauce

APPLEWOOD SMOKED BACON ARRABIATTA

bird's eye chilli | parmesan | chives

WOOLOOMOOLOO DOUBLE CHEESE BURGER

pickled cucumber | smoked cheddar | french fries

AUSTRALIAN 150 DAY BARLEY FED RIB EYE ADDITIONAL \$10

chipotle mash potato | miso braised leeks | peppercorn sauce

ILLINOIS 300 DAY GRAIN FED USDA PRIME RIB EYE ADDITIONAL \$25

chipotle mash potato | miso braised leeks | red wine jus

DESSERT

SELECT ONE

CARAMEL BANANA GATEAUX

salted caramel mousse | coffee sponge | banana cremeux

CHOICE OF ICE CREAM WITH SELECTED TOPPINGS

fresh berries | chocolate pearls | almond flakes

\$38++ per guest

kindly note that all menus are subject to change