



Restaurant Week Lunch

1st COURSE

SELECT ONE

PROSCIUTTO & JAMON JAPANESE CROQUETTE

green chilli pesto | pickled cabbage

BLUE SWIMMER CRAB LOUIS TARTS

avocado | tobiko | chives

ADD \$5++

WOOLOOMOOLOO STEAK TARTARE

truffle aioli | avruga caviar | fried ciabatta

ADDITIONAL COURSE

ADD \$10++

ROASTED PUMPKIN VELOUTÉ

crème fraîche | basil oil | garlic croutons

2nd COURSE

SELECT ONE

SPANISH PORK STEW

creamy mash | chickpeas | parsley

PAN SEARED BARRAMUNDI

chive mash | dashi velouté | jumbo asparagus | dill oil

GRILLED CORN FED CHICKEN

chive mash | jumbo asparagus | peppercorn sauce

CARNE ASADA ARGENTINIAN SHORT RIBS

ADD \$10++

chive mash | beer braised cabbage | peppercorn sauce

ILLINOIS 300 DAY GRAIN FED USDA PRIME RIB EYE

ADD \$25++

roasted garlic mash | beer braised cabbage | red wine jus

3rd COURSE

SELECT ONE

LEMON TART

almond frangipane | white chocolate whipped ganache | lemon cremeux

CHOICE OF ICE CREAM WITH TOPPINGS

fresh berries | crispy chocolate pearls | toasted almond flakes

\$38++ per guest

kindly note that all menus are subject to change