



# Executive Set Lunch Menu

## APPETIZERS

select one

### WOOLOOMOOLOO CAESAR SALAD

hen's egg | parmesan | parma ham chips | caesar dressing

### CREAM OF WILD MUSHROOM

truffle oil | garlic croutons | chives

### FILET MIGNON STEAK TARTARE ADDITIONAL \$10

furikake aioli | tobiko | fried ciabatta

## MAIN COURSE

select one

### CRISPY PORK BELLY

pineapple salsa | chive mash | apple cider gastrique

### DAINTREE SALT WATER BARRAMUNDI

sauerkraut | roasted garlic mash | yuzu beurre blanc

### GUINNESS BEEF PIE

creamy mash | green salad

### AUSTRALIAN 150 DAY BARLEY FED RIB EYE ADDITIONAL \$10

roasted garlic mash | charred brocolli | peppercorn sauce

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

roasted garlic mash | charred brocolli | red wine jus

## DESSERT

select one

### MATCHA CHEESECAKE

strawberry compote | almond crumble | sesame tuile

### 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*