

Restaurant Week Winner's Edition Lunch

Available Monday to Friday from 1st to 29th May 2026

FIRST COURSE

select one

BEEF MEATBALLS

spiced tomato ragu | toasted ciabatta | parsley

COLD ANGEL HAIR

shio konbu | black truffle | sakura ebi

CLAM CHOWDER **ADDITIONAL \$5++**

crème fraiche | garlic croutons | dill oil

ADDITIONAL COURSE

WOOLOOMOOLOO STEAK TARTARE **ADDITIONAL \$10++**

truffle aioli | traditional condiments | toasted ciabatta

SECOND COURSE

select one

SOY BRAISED BEEF

sprouts | carrots | spiced prawn mash

PAN SEARED THREADFIN

toum | tabbouleh salad | quinoa

CHICKEN AND CHORIZO BOLOGNESE

tomato ragu | chicken jus | parmesan

BARLEY FED PICANHA **ADDITIONAL \$8++**

spiced prawn mash | oyster mushroom | peppercorn sauce

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

spiced prawn mash | crispy oyster mushroom | red wine sauce

THIRD COURSE

select one

LEMON POLENTA CAKE

olive oil chantilly | almond crumble

ICE CREAM WITH TOPPINGS

fresh berries | chocolate pearls | almonds flakes

ZERO ALCOHOL BEVERAGE

PERONI ZERO ALCOHOL BEER **10++**

KOMBUCHA, SUNRAYSIA JUICE, SODAS **8++**

WINE & BEER

CA' VESCOVO, PROSECCO, ITALY **15++**

WHITE WINE OF THE DAY, ASK US! **15++**

RED WINE OF THE DAY, ASK US! **15++**

HEINEKEN & CORONA **12++**

38++ Per Person