

Bottomless Lunch To Eat

PLEASE CHOOSE 1 MAIN & 1 DESSERT

MAIN

PORK BELLY

Crispy pork belly with a chili caramel sauce, seasoned fries & Asian slaw **gf**

CHICKEN THIGH

Char-grilled chicken thigh with house-made spice baste, seasoned fries & a jalapeño Asian slaw **gf**

SMASHED BURGER

Wagyu beef patty, Monterey Jack cheese, pickles, cos lettuce & BBQ sauce on a milk bun served with seasoned fries

VEGETARIAN GNOCCHI

House made gluten free gnocchi & sauteed vegetables tossed in sofrito sauce **v | gf**

DESSERT

CHOCOLATE FONDANT

Warm chocolate fondant, milk chocolate sauce, biscuit crumb, biscoff ice cream **v**

PANNACOTTA

Honey pannacotta, fig compote, burnt meringue, orange gel **v | gf**

SEMIFREDDO

White chocolate semifreddo, strawberries, shortbread crumb & matcha ice cream **v**

LAMINGTON

Chocolate ganache, mascarpone cream, cherry gel, coco pop crunch & coconut sorbet **v**

To Drink

COCKTAILS

ELDERFLOWER GIMLET - Gin, elderflower syrup, lime juice

MARGARITA - Tequila, triple sec, lime juice, sugar syrup

RUBY ROSE MARTINI - Gin, rose syrup, lime juice, cranberry juice

LYCHEE MARTINI - Vodka, lychee liqueur, lemon juice, sugar syrup, lychee syrup

BELLINI'S

Flavoured liqueur flavoured puree & Sparkling wine
Choose from:

Passionfruit, Blueberry, Strawberry or Peach

BEER

Stella Artois Schooner

MOCKTAILS

GET HOME SAFE - Passionfruit puree, fresh mint, lime juice, Sprite

SILK ROSE - Cranberry juice, mango syrup, rose syrup & lime juice

VIRGIN COLADA - Coconut puree, pineapple juice, lemon juice & almond syrup

WINES

Sparkling, Moscato, Sauvignon Blanc, Chardonnay, Pinot Grigio, Rose, Pinot Noir, Cabernet Sauvignon, Shiraz

Keep it Classy!

A Cut Above practices responsible service of alcohol and provides a safe environment for its patrons. Service will be refused if a person is or appears to be intoxicated.

No double-parking on cocktails.

Last drink order 15 minutes before session ends

Restaurant closes at 3.30pm