LUNCH

Our menu has been designed to share. While solo indulgence is entirely up to you, we find that the true essence of these dishes are best captured by multiple forks.

Signature Snacks

Coffin bay oysters, natural, champagne mignonette (6) gf 39 (12) 76

Burleigh sourdough, Josper smoked butter gf 13

Coal roasted baba ganoush gf 9

Potato skins, quince, apple, aged cheddar gf 17

Croquettas, Jamón, manchego, aioli 25

Prawn toast, yuzu mayo, chive 27

Karaage chicken baos, kewpie, togarashi 26

Share

Tempura eggplant, chilli soy caramel, toasted sesame vgn 28

Roast carrot, red lentil dahl, curry leaf vgn 36

Market fish, curry butter gf 49

Barbecued half chicken, smoked brown butter gf 42

Pork asado rib 300g, sweet BBQ, pickled sugarloaf gf 42

Sides

Skinny fries, aioli gf 13

Iceberg wedge, ranch, candied walnut gf 15

Asparagus, mustard, fried caper gf 15

Wagyu fat potatoes, garlic, rosemary of 17

Charcoaled steak of

Our premium steaks are expertly seared at 350 degrees in a Josper charcoal oven, artfully employing the essence of native red gum wood. This meticulous process imbues each cut with an unparalleled and unmistakably unique smoky barbecue flavour. All steaks are thoughtfully sliced for sharing.

Black Market **rump** 300g, NSW, 270 day grain fed, mb5+ **55** ICON XB F1 wagyu **bavette** 350g, TAS, 365 day grain fed, mb6+ **79** ROAM wagyu **scotch fillet** 400g, QLD, grass fed, mb4+ **95**

Sauces

Peppercorn | Red wine jus | Chimichurri | Café de Paris | COAST fermented chilli **5ea** Complimentary mustard service

Lunch Special

49pp (min 2)

To Share

Burleigh sourdough, Josper smoked butter Coal roasted baba ganoush +8

Tempura eggplant, chilli soy caramel, toasted sesame

ICON XB F1 wagyu bavette 350g, TAS, 365 day grain fed, mb6+ **OR**Barbecued chicken, smoked brown butter
ROAM wagyu scotch fillet 400g **+16pp** (min 2 per serve)

Skinny fries, aioli lceberg wedge, ranch, candied walnut