

# 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, seaweed cider vinegar (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**

Croquettes, 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 pumpkin, red lentil & chickpea dahl, curry leaf vgn **36**

Barramundi, curry butter gf **49**

Barbecued half chicken, smoked beurre noisette 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**

Broccolini, mustard, fried caper gf **15**

Wagyu fat potatoes, garlic, rosemary gf **17**

## Charcoaled steak gf

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 black angus **rump** 350g, QLD, 270 day grain fed, mb5+ **62**

ICON F1 wagyu **bavette**, 350g, TAS, 360 day grain fed, mb6+ **85**

Brooklyn Valley black angus **scotch fillet** 400g, VIC, 100% grass fed, mb3+ **128**

Riverine black angus **sirloin**, 500g, NSW, 42 day dry aged, 100 day grain fed, mb2+ **148**

## Sauces gf

Peppercorn | Red wine jus | Chimichurri | Stilton Butter | Smoked hot sauce **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

Choose one to share

Barbecued **chicken**, smoked beurre noisette **or**

**Upgrade:** Black angus **rump + 10 per serve**

Skinny fries, aioli

Iceberg wedge, ranch, candied walnut