

# Lunch

<b>Crisp pig's ears</b> / Apple sauce . . . . .	\$15
<b>Marinated olives</b> . . . . .	\$12
<b>Whipped cods roe</b> / Ink crackers . . . . .	\$15
<b>Sourdough</b> / Pepe Saya butter . . . . .	\$8
<b>Oysters ½ dozen</b>	
Natural . . . . .	\$26
Cucumber, apple, yogurt, nori . . . . .	\$30
<b>Hervey Bay Scallops ½ dozen</b> . . . . .	\$28
Garlic, aioli, parsley crumb	
<b>Serano Ham</b> . . . . .	\$20
Melon, fried bread, pickles	
<b>Ora King Smoked Salmon</b> . . . . .	\$28
Toasted crumpet, crème fraiche, caviar	
<b>'Fritto Misto'</b> . . . . .	\$32
Prawns, calamari, whitebait, curry leaf	
<b>Burger</b> . . . . .	\$25
Spiced lamb, harissa, labne, pickles	
<b>Asparagus</b> . . . . .	\$23
Broccolini, quinoa, poached egg, macadamia, parmesan	
<b>Wagyu Sirloin</b> . . . . .	\$36
250g, hand-cut fries, foie gras butter	
<b>Cloudy Bay Clams</b> . . . . .	\$36
Spaghetti, guanciale, chilli, herbs	
<b>Grilled Barramundi</b> . . . . .	\$36
Fennel & herb salad, saffron aioli	
<b>SIDES</b>	
French fries, curry aioli . . . . .	\$9
Iceberg, radish, herbs . . . . .	\$9
Charred broccolini, almonds, buttermilk . . . . .	\$10