

lunch

AVAILABLE FROM 11.30AM – 2.30PM (LAST ORDERS 2.15PM)

BIBIMBAP 20.0

Kimchi, seaweed, pickled mushroom, bean sprout, gochujang *gf vgn*

Add onsen egg +6.5

Add poached chicken +6.5

SHIITAKE DAN DAN NOODLES 26.5

Bean sprout, tofu, lime, chilli, cashew *vgn h*

DUCK RED CURRY 29.5

Lychee, pineapple, eggplant, Thai basil *gf df h*

CHICKEN BREAST, BACON, ONION & SAGE STUFFING 29.5

Roast winter root vegetables, chestnut dressing

RUMP STEAK 29.5

Broccolini, Diane sauce

ROASTED MARKET FISH 29.5

Roast fennel, cannellini beans and prawn butter *gf a*

ROAST POTATOES 10.0

Garlic and thyme *gf h vgn*

THE LOUNGE SALAD 10.0

Bitter leaf, palm sugar dressing, soft herbs *vgn gf h*

STEAMED RICE 10.0

Lime leaf, lemon grass *vgn gf h*

DESSERTS

APPLE & RHUBARB GRANITA 12.0

Vanilla panna cotta, oat crumb *h vgn*

SAUTERNES CUSTARD 14.0

caramel, Biscoff *v*

STEAMED CHOCOLATE PUDDING 16.0

Hazelnut anglaise, malt crumb *h v*

AFFOGATO 8.0

Espresso shot, vanilla gelato *h v*

Add liqueur (ask waiter for options) +8.0

SELECTION OF AUSTRALIAN CHEESE 18.0

Served with accompaniments *v **

August specials

27TH JULY – 7TH AUGUST

SPAGHETTI MEATBALLS 26.0

Tomato sugo, oregano dressing, truffle Manchego

10TH AUG – 21ST AUG

PAPPARDELLE CON FUNGHI 26.0

Shiitake, portobello, spinach & truffle pecorino h v

24TH AUG – 4TH SEPT

STEAMED MARKET FISH 29.0

Singaporean chilli sauce, jasmine rice, spring onion *df h a*

September specials

7TH SEPT – 18TH SEPT

LAMB BIRYANI 29.0

Saffron rice, coriander, green garlic *gf h*

21ST – 2ND OCT

ROAST ROOT VEGETABLE & CHICKPEA SALAD 22.5

Toasted seeds, herbs, preserved lemon, tahini *h v*

DF – Dairy free GF – Gluten free V – Vegetarian VGN – Vegan GFO – Gluten free options I – Imported Seafood A – Australian Seafood M – Mixed origin seafood