



## JANUARY LUNCH

### Snacks

Curry Spiced Cashews	10	House Marinated Mixed Olives	10	
Guindillas (Pickled Chillies)	10	Pepperoncini (Chillies in Oil)	10	
Salumi Board	3 x Salumi	26	5 x Salumi	38
Prosciutto, Bresaola, Mortadella, Salami, Capocollo				
Sonoma Sourdough Roll				2ea

### Starters

4 x Sydney Rock Oysters, Golden Beetroot Mignonette	17
Tuna Sashimi, Green Olive, Cabbage & Lime	19
Basmati Rice Risotto, Octopus, Lemon & Nori	21
Teriyaki Bone Marrow	14
Peking Duck Spring Roll, Red Curry Sauce	21
Fish Egg 'Fairy Bread'	19

### Mains

Heirloom Tomato Puttanesca, Nduja Gremolata	29
Spanner Crab Omelette	31
Grilled Barramundi, Fennel & Soft Herb Salad	36
Veal Schnitzel, Cabbage Lime Slaw & Fermented Chilli Mayo	33
Beef Tartare	32
Sirloin, Red Wine Butter	45
Chateaubriand, Carrots & Mushrooms	135

**THE QUICK FIX** chef's selection of dishes to share 55pp

Minimum 2 people, whole table to participate & not available w/ Entertainment Card

### Sides

Baby Gem, Caesar Dressing	11	Baby Corn w/ Kelp Butter	12
Broccolini, Chilli	12	Chips w/ Chicken Salt	10

***Allergies? Please let us know!***



## JANUARY CHEESE

<b>Cheese Board</b>	3 x Cheeses	26	5 x Cheeses	38
<b>Hard</b>	Neal's Yard Cheddar		Cow	U.K.
	Comte		Cow	France
<b>Semi Hard</b>	Lamb Chopper		Sheep	Holland
	Ossau Iraty		Sheep	France
<b>White Mould</b>	Marquis Brie		Cow	France
	Holy Goat La Luna		Goat	Victoria
<b>Washed Rind</b>	Taleggio		Cow	Italy
	Vacherin		Cow	France
<b>Blue</b>	Cropwell Bishop Stilton		Cow	U.K.
	Blue Marquis		Cow	France

## JANUARY SALUMI

Prosciutto	Light and slightly sweet	Pork	Pino's	N.S.W.
Bresaola	Meaty/Salty. Air dried	Beef	Pino's	N.S.W.
Mortadella	Rich & fatty. Mild flavour	Pork	Pino's	N.S.W.
Salami	Firm texture. Robust flavour	Pork	Pino's	N.S.W.
Capocollo	Dry Aged. Mild Flavour	Pork	Pino's	N.S.W.

## Something Sweet

Caramel Beignets	4ea	Macarons	11
Affogato	11	<i>with Frangelico</i>	16
Coconut Mousse, Lime, Yoghurt Sorbet			11

**ASK TO SEE OUR EXTENSIVE RANGE OF DESSERT WINES & DIGESTIVES**