



# LUNCH

## Nibbles

Mixed Nuts	13	Mixed Olives	13
	Pepperoncini	13	

## Entrees

Oysters, Yuzu Kosho Mignonette	4pc	22
Pino's Prosciutto Gnocco Fritto		19
Stracciatella, Fennel Jam & FarkArcher		19
Salmon Crudo, Beetroot & Horseradish		23
Beef Tartare, Chili & Artichoke		26
Scallop & Prawn Boudin Blanc		25

## Mains

Pork & Veal Meatballs w/ Orecchiette Pasta	34
Pumpkin Rigatoni	33
Veal Schnitzel, Cabbage 'slaw & Fermented Chilli Mayo	36
Grilled Swordfish, Salsa Verde	38
Hanger Steak w/ Eggplant	42
Slow Cooked Scotch Fillet, Café de Paris Butter	58
Tomahawk Steak	110/kg
Chateaubriand, Confit Carrots & Mushrooms	165

## Sides

Chips w/ Chicken Salt ( <i>Aioli + 2</i> )	12	Endive Salad, Orange & Walnut	13
	Broccolini w/ Bearnaise	13	

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



## Cheese & Sweets

Cheese – Chef’s Selection of 3			29
Wattleseed Caramel Slice			5ea
Brandy Snaps, Rosella Jam			8ea
Honey Madeleines x 6 ( <i>10 Mins</i> )			18
Baked Apple Tart			10
Affogato	13	with Frangelico	18

## Pudding Wines By The Glass

Schild Estate ‘Late Harvest’, Barossa Valley, S.A. 2013		<i>90ml</i>	15
Dominique Portet 'Vendange Tardives', Yarra Valley, Vic. 2015		<i>90ml</i>	17
Belargus 'Layon', Coteaux du Layon, France 2018		<i>90ml</i>	27
Château Coutet, Sauternes, France 2009		<i>90ml</i>	65
Klein 'Vin de Constance', Constantia Valley, South Africa 2015		<i>90ml</i>	75

## Fortified

Seppeltsfield Grand		Tokay or Muscat	18
Seppeltsfield Para Rare Tawny			21
Seppeltsfield Para Liqueur Tawny 1991			29

## Digestifs

Giraud V.S.O.P. Cognac	18	Gros Perrin Cognac 1973	60
Lamaestre Armagnac 1979	21	Delord Armagnac 1952	50
Gontier Calvados 2003	18	Gontier Calvados 1975	35
Saint James Rhum 12yo	23	Dos Maderas Luxus 10+5 Rhum	40
Bertrand Marc de Gewürz’	18	La Nerthe Fine 1994	25
Grappa di Bassano 2010	18	Capovilla Grappa di Moscato	25
Eau de Vie		<i>Mirabelle Poire</i>	18