



LUNCH MENU

LIGHT & SHARE

Charcuterie Board

Wagyu bresaola,
Cantimpalo Salumi,
Jamon Serrano 24 months,
served with Sardinian pecorino,
fruit relish & sour dough \$28

Hummus

With wood-fired flat bread \$12

Yia Yia's Taramasalata

With wood-fired flat bread \$12

Grilled Cypriot Haloumi

With baby eggplant, romesco
sauce & balsamic \$22

Steak Tartare

Pasture fed eye fillet, organic egg
yolk, condiments & grilled miche
\$22

Crisp Chicken Ribs

With a picante salsa & yoghurt
dressing \$16

Roast Chicken salaod

With radicchio, witlof, crushed wal-
nuts, apple, grapes & mustard seed
dressing \$23

Clarence River Octopus

Char-grilled baby octopus with a
grilled fennel & radicchio salad,
cherry tomato & green olive \$26

Chorizo Croquetas

With Manchego, pickled
vegetables, watercress & a
smoked paprika aioli \$19

PASTA & RICE

Risotto

With Portobello & Porcini
Mushrooms, truffle oil & grana
padano \$24

Pork & Fennel Caserecci

Pork & fennel sausage ragu with
tomato, white wine, chilli & grana
padano \$25

Hervey bay Prawn linguine

Linguine Pasta with tomato, chilli
& white wine \$30

FROM THE GRILL

Wagyu Brisket Burger

12 hour cherry wood smoked bris-
ket with house pickles, rocket, to-
mato, provolone \$23 add fries \$3

Portuguese Style Chicken

Char-grilled half chicken on the
bone with a winter slaw, toasted
grains & peri peri sauce \$28

Braised Lamb Shank

Braised slowly for 6 hours & served
with soft polenta, pan fried cavolo
nero & crisp buck wheat \$32

12 hour Roast Beef Short Rib

Grass-Fed MSA graded Angus
cattle, roasted in our wood fire
oven served with smoked mash
potato, pickled vegetable & jus \$36

"Market Fish of the Day"

Sourced fresh daily

Market Dish of the Day MP

Mineral water

Continuous pour per person \$4.5

WOOD FIRED PIZZA HAND STRETCHED

Margherita

Tomato, fior di latte mozzarella,
basil, olive oil \$22

Funghi & Truffle

Portabello mushroom, tomato,
fior di latte mozzarella, pecorino &
truffle \$23

Smoked Leg Ham

Tomato, fior di latte mozzarella,
artichoke, mushroom & olive \$24

Chilli Calamari

Tomato, olives, capers, chilli, fior di
latte mozzarella, squid \$25

Salame Curata

Cured Salami, red peppers, tomato,
fior di latte mozzarella \$24

Prosciutto

Tomato, rocket & grana padano \$24

SIDES

Bread service per person \$2

Rocket, pear, walnut, parmesan \$8

Smoked mash potato \$12

Broccolini & goats cheese \$12

Fries \$8

Caramelised Brussels sprouts
with pedro xeminez \$12

Polenta chips, truffle, parmesan
\$10

BANQUETS

Trust the Chef

Our signature menu offers a shared
dining experience \$40pp

The Italian

for that quick lunch, min 6 people
\$25pp

The Frenchmen

Our French inspired set menu, min
6 people \$42pp

The European

Our signature set menu 24 hours
notice required \$60pp