

LUNCH IN THE CLOUDS

Monday to Friday | 12pm - 3pm

2 Course | \$54pp

CHOICE OF 1 ENTRÉE

Salt-baked beets, butternut squash, goat's curd, pepitas GF V

Tuna Carpaccio, mignonette, anchovies, capers GF

Wagyu bresaola, guindillas, rocket, parmesan GF

CHOICE OF 1 MAIN

Rigatoni, black garlic, shimeji mushrooms V

Blue-eye cod, chorizo, piquillo peppers, butter beans GF

250g Rump steak, frites, bearnaise GF

ADD DESSERT

Soft serve, mandarin extra virgin olive oil, sea salt GF V 16

Warm lemon and polenta cake, confit lemon, mascarpone GF V 16

EXTRAS

Sydney rock oyster, chardonnay vinegar GF 7

Cobb lane sourdough, whipped brown butter V / 2pcs 10

Baby gem, tarragon vinegar GF VG 16

Broccolini, romesco GF VG 16

French fries GF 14

GF = Gluten Free V = Vegetarian VG = Vegan

Please inform your server if you have any allergies or dietary restrictions. Credit card transactions incur a fee.

Please note a 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.