# LUNCH SET <br> (available from Wednesday to Friday) <br> Two course 328 Three course 358 <br> Includes tea or coffee 

## STARTER

## Seasonal Soup of the Day

Check with your Server
Spicy Salmon Tartare
Gochujang, Sesame, Avocado, Seaweed Cracker
Italian Burrata
Cherry Tomatoes, Basil, Aged Balsamic
Market Oysters (3pcs) +68
Chardonnay Mignonette

Rigatoni alla Vodka
Tomato, Cream, Parmesan, Calabrian Chilli
Catch of the Day
Citrus Beurre Blanc, Asparagus
Wagyu Cheeseburger
Smoked Cheddar, Bacon, Onion Jam, Pickle, Fries
Brandt USDA Prime Flat Iron 200g
Served with one choice of side dish

Roasted White Asparagus +48
Joselito Ibérico Ham, Hollandaise
Blue Swimmer Crab Cake +88
Tartare Sauce, Lemon

French Onion Soup<br>Gruyere Crouton<br>Caesar Salad<br>Parmesan, Anchovy, Lardon, Crouton

| Rigatoni alla Vodka | Mangalica Pork Loin |
| :---: | :---: |
| Tomato, Cream, Parmesan, Calabrian Chilli | Potato Puree, Baby Apple, Sage \& Mustard Jus |
| Catch of the Day | Confit Duck Leg |
| Citrus Beurre Blanc, Asparagus | Potato Gratin, Frisee Salad, Port Wine Jus |
| Wagyu Cheeseburger | Boston Lobster Brioche Roll +128 |
| Smoked Cheddar, Bacon, Onion Jam, Pickle, Fries | Lemon Mayo, Pickled Celery, Fries |
| Brandt USDA Prime Flat Iron 200g Served with one choice of side dish | Cape Grim Ribeye $280 \mathrm{~g}+118$ |
| Add Side Dish +28 |  |
| French Fries | Macaroni Cheese |
| Mixed Leaf Salad | Seasonal Vegetable |
| DESSERT |  |
| Crème Caramel | Sticky Toffee Pudding |
| Vanilla Custard, Bitter Caramel | Butterscotch Sauce, Vanilla Bean Ice Cream |
| Seasonal Fruit | Ice Cream or Sorbet |
| Served on Ice | Daily Selection |

