
Working Lunch Sample Set Menu

2-course option, \$75pp

Course One

Basil focaccia, confit tomato & garlic butter

Gin-cured ocean trout, preserved lemon aioli, smoked salmon
caviar

Course Two

Chef selected Steak

Market Fish

Chef* selected sides

Please note, this is a sample menu & is subject to change.



Working Lunch Sample Set Menu

3-course option, \$90pp

Course One

Basil focaccia, confit tomato & garlic butter

Gin-cured ocean trout, preserved lemon aioli, smoked salmon
caviar

Course Two

Lamb ribs, sherry glaze, toasted seeds

Course Three

Premium Steak

Market Fish

Chef' selected sides

Please note, this is a sample menu & is subject to change.



Tea & Coffee Menu

At an additional cost to set menu

Tea & Coffee

Latte, Flat White, Cappuccino, Long Black, Long Macchiato, 4.5
Mocha
English Breakfast tea, Green tea, Early Grey tea, Chamomile tea
Peppermint tea

Hot Drinks

Hot Chocolate, Chai Latte 4.5

Alternative Milks

Soy milk, Almond milk, Oat milk 0.5

Affogato

7

Additional cost for added spirit

