

---

# Cinder Lunch

## To start

*Choose any two, to share*

Basil focaccia, confit tomato & garlic butter

Coal-baked Canadian scallop, Café de Paris

Natural oyster, mignonette granita

Grilled oyster, beef fat chimichurri

Smoked kohlrabi, cucumber, lime kosho, poppy seed cracker

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

Joselito Jamón Iberico

Wagyu flank tataki, soy wakame, wasabi cream

## Mains

Premuim Steaks

Market Fish

Chef's seletion of sides

## Dessert

Chef's selected dessert

\$55 per person

Fridays, Saturdays & Sundays

