

# Express Lunch Menu

## SMALLER

**House-made Focaccia - \$20** 

(Can be made vegan/dairy free)



rosemary and potato focaccia with stracciatella cheese

**Cauliflower & Quinoa Salad - \$24**  

roasted cauliflower, quinoa and chickpea tossed with wild rocket, cranberries and tahini dressing

**Wagyu beef croquettes - \$22**  
truffle aioli

**Buffalo mozzarella and prosciutto - \$24**  
toasted crostini, basil oil

**Salt & Pepper Calamari (I) - S \$28 / L \$42**    
lightly dusted calamari, sriracha mayo, lemon cheek

**Please inform our team of any dietary requests**



Vegan



Dairy Free



Gluten Free



Vegetarian

**Seafood Origin: (A) Australian, (I) Imported, (M) Mixed**

## LARGER

**Prosciutto Panini - \$26**

aged prosciutto, rocket, vine tomato, swiss cheese,  
served with chips

**Mediterranean Panini - \$26**

(Can be made vegan/dairy free)

chargrilled eggplant and zucchini, rocket, sliced cheese,  
served with chips

**Chicken Caesar Salad - S \$28 / L \$39**

(Can be made vegan/dairy free)

cos lettuce, bacon, crispy croutons, buffalotto cheese,  
boiled egg

**Beer Battered Fish (A) - \$40**

(ask our team for today's catch)

garden salad, tartare sauce, chips, lemon

**Black Angus Beef Burger - \$39**

double smoked bacon, lettuce, sliced cheese, truffle aioli

**300g MB1+ Rump - \$44**  

Yarra Rise, VIC

Chips, broccolini, Chimichurri

**(10% surcharge applies on Public Holidays)**

## SIDES

**Mixed Leaf Salad - \$16** 

lettuce, tomato, cucumber  
red onion, house dressing

**Bowl of Steak Fries - \$16** 

truffle aioli, rosemary salt

**Seasoned Wedges - \$17** 

sour cream, sweet chili sauce

**Sauteed Broccolini - \$18**  

toasted almonds

**Roasted eggplant - \$18**  

miso & honey glazed, sesame seeds, spring onion

## SOMETHING SWEET

**Trio Ice-Cream - \$16**

chefs' selection of flavored ice cream

**Affogato - \$18**

hazelnut liqueur, espresso, vanilla bean ice cream

**Nutella Crepes - \$20**

served with fresh strawberries, vanilla ice cream  
chocolate wafer

**Chocolate, raspberry & coconut pebble - \$20**  

chocolate mousse with a berry centre, encased in a dark  
chocolate glaze on a crunchy chocolate base

**New York cheesecake - \$20**

passionfruit, berries, mint

# drinks menu

## BREWED

<b>TAP</b>	<b>15oz   20oz</b>
Furphy Refreshing Ale. VIC	<b>14.5   16.5</b>
Heineken. Netherlands	<b>15.5   17.5</b>

## **LOCAL**

James Boags Light. TAS	<b>13</b>
Iron Jack. QLD	<b>13</b>
Great Northern. QLD	<b>13</b>
Furphy. VIC	<b>13</b>
James Boags Premium. TAS	<b>13</b>
Hahn Super Dry. NSW	<b>13</b>
Byron Bay Lager. NSW	<b>13</b>
James Boags Draught. TAS	<b>13</b>

## **CRAFT**

White Rabbit Dark Ale. VIC	<b>13.5</b>
Little Creatures Pale Ale. WA	<b>13.5</b>
One Fifty Lashes Pale Ale. NSW	<b>13.5</b>

## **IMPORTED**

Heineken Zero. Netherlands	<b>11</b>
Corona. Mexico	<b>13</b>
Asahi Super Dry. Japan	<b>13</b>
Birra Moretti. Italy	<b>13</b>

## **CIDER**

Pipsqueak Apple. WA	<b>13.5</b>
Napoleone Pear Cider. VIC	<b>13.5</b>

## **NON ALCOHOLIC**

Soft Drinks/Juices	<b>5.5</b>
Ginger Beer	<b>6.5</b>
Purezza Sparkling Water (750ml)	<b>9</b>

## WINE GLASS | BOTTLE

### **BUBBLES**

De Bortoli Lorimer Pinot Noir Chardonnay.	<b>14   60</b>
DA LUCA Prosecco. Italy	<b>15   63</b>

### **WHITE**

De Bortoli Lorimer Semillon Sauvignon Blanc.	<b>14   60</b>
Anthony Joseph VIDAL Sauvignon Blanc. NZ	<b>15   63</b>
Hentley Farm Riesling Eden Valley. SA	<b>15.5   65</b>
Mt. Difficulty 'Roaring Meg' Pinot Gris Central Otago, NZ	<b>15.5   65</b>
Capel Vale Chardonnay Margaret River. WA	<b>15.5   65</b>

### **PINK**

Audrey Wilkinson Moscato Hunter Valley. NSW	<b>15   63</b>
Hay Shed Hill Pinot Noir Rose Margaret River. WA	<b>15   63</b>

### **RED**

De Bortoli Lorimer Shiraz.	<b>14   60</b>
Ara Pinot Noir Marlborough. NZ	<b>15.5   65</b>
Heathcote Cravens Place Shiraz Heathcote. VIC	<b>15.5   65</b>
Vasse Felix Cabernet Sauvignon Margaret River. WA	<b>15.5   65</b>
Audrey Wilkinson Merlot Orange. NSW	<b>15   63</b>

## WINE BY BOTTLE

### **BUBBLES**

YVES Premium Cuvee. Yarra Valley. VIC	<b>68</b>
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### **Sauvignon Blanc**

Domaine de Ladoucette Sancerre Blanc Comte Lafond Loire Valley. France	<b>85</b>
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### **Riesling**

Jim Barry Single Vineyard The Farm Clare Valley. SA	<b>82</b>
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### **Pinot Gris**

Esk Valley. Hawkes Bay. NZ	<b>68</b>
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### **Semillon**

Tulloch Julia Semillon Hunter Valley. NSW	<b>80</b>
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### **Chardonnay**

TarraWarra Estate Yarra Valley. VIC	<b>85</b>
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### **Pinot Noir**

Dalrymple Pinot Noir. TAS	<b>88</b>
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### **Cabernet Sauvignon**

Jim Barry Single Vineyard Clare Valley. SA	<b>88</b>
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### **Shiraz**

Langmeil Valley Floor Barossa. SA	<b>82</b>
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## SPIRITS

Extensive local & international spirits selection. Please ask your friendly waiter for selections.