

# Express Lunch Menu

## SMALLER

**House-made Focaccia - \$16** 

(Can be made vegan/dairy free)

rosemary and potato focaccia with stracciatella cheese

**Cauliflower & Quinoa Salad - \$22**  

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

**Wagyu beef croquettes - \$18**  
truffle aioli

**Buffalo mozzarella and prosciutto - \$22**  
toasted crostini, basil oil

**Salt & Pepper Calamari - \$24**    
lightly dusted calamari, sriracha mayo, lemon cheek

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



Vegan



Dairy Free



Gluten Free



Vegetarian

## LARGER

**Prosciutto Panini - \$24**

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

**Mediterranean Panini - \$24**

(Can be made vegan/dairy free)

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

**Caesar Salad - S \$20 / L \$28**

(Can be made vegan/dairy free)

cos lettuce, bacon, crispy croutons, buffalotto cheese  
(With chicken \$8)

**Beer Battered Fish - \$32**

Hake fillet, garden salad, tartare sauce, chips, lemon

**Black Angus Beef Burger - \$32**

double smoked bacon, lettuce, sliced cheese, truffle aioli

**300g MB1+ Rump - \$42**  

Yarra Rise, VIC

Chips, broccolini, Chimichurri

## SIDES

**Mixed Leaf Salad - \$12** 

lettuce, tomato, cucumber  
red onion, house dressing

**Bowl of Steak Fries - \$14** 

truffle aioli, rosemary salt

**Seasoned Wedges - \$15**

sour cream, sweet chili sauce

**Sauteed Broccolini - \$16**  

toasted almonds

**Roasted eggplant - \$18**  

miso & honey glazed, sesame seeds, spring onion

## SOMETHING SWEET

**Trio Ice-Cream - \$15**

chefs' selection of flavored ice cream

**Affogato - \$16**

hazelnut liqueur, espresso, vanilla bean ice cream

**Nutella Crepes - \$18**

served with fresh strawberries, vanilla ice cream  
chocolate wafer

**Chocolate, raspberry & coconut pebble - \$18**  

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

**New York cheesecake - \$18**

passionfruit, berries, mint

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

# drinks menu

## BREWED

<b>TAP</b>	<b>15oz   20oz</b>
Furphy Refreshing Ale. VIC	<b>14   16</b>
Heineken. Netherlands	<b>15   17</b>

## **LOCAL**

James Boags Light. TAS	<b>12</b>
Iron Jack. QLD	<b>12</b>
Great Northern. QLD	<b>12</b>
Furphy. VIC	<b>12</b>
James Boags Premium. TAS	<b>12</b>
Hahn Super Dry. NSW	<b>12</b>
Byron Bay Lager. NSW	<b>12</b>
James Boags Draught. TAS	<b>12</b>

## **CRAFT**

White Rabbit Dark Ale. VIC	<b>12.5</b>
Little Creatures Pale Ale. WA	<b>12.5</b>
One Fifty Lashes Pale Ale. NSW	<b>12.5</b>

## **IMPORTED**

Heineken Zero. Netherlands	<b>10</b>
Corona. Mexico	<b>12</b>
Asahi Super Dry. Japan	<b>12</b>
Birra Moretti. Italy	<b>12</b>

## **CIDER**

Pipsqueak Apple. WA	<b>12.5</b>
Napoleone Pear Cider. VIC	<b>12.5</b>

## **NON ALCOHOLIC**

Soft Drinks/Juices	<b>5.5</b>
Ginger Beer	<b>6.5</b>
Purezza Sparkling Water (750ml)	<b>8</b>

## WINE GLASS | BOTTLE

### **BUBBLES**

De Bortoli Lorimer Pinot Noir Chardonnay.	<b>12.5   52</b>
DA LUCA Prosecco. Italy	<b>14   60</b>

### **WHITE**

De Bortoli Lorimer Semillon Sauvignon Blanc.	<b>12.5   52</b>
Anthony Joseph VIDAL Sauvignon Blanc. NZ	<b>14   60</b>
Hently Farm Riesling Eden Valley. SA	<b>14   60</b>
Mt. Difficulty 'Roaring Meg' Pinot Gris Central Otago, NZ	<b>14   60</b>
Capel Vale Chardonnay Margaret River. WA	<b>14   60</b>

### **PINK**

Audrey Wilkinson Moscato Hunter Valley. NSW	<b>14   60</b>
Hay Shed Hill Pinot Noir Rose Margaret River. WA	<b>14   60</b>

### **RED**

De Bortoli Lorimer Shiraz.	<b>12.5   52</b>
Ara Pinot Noir Marlborough. NZ	<b>14   60</b>
Heathcote Cravens Place Shiraz Heathcote. VIC	<b>14.5   62</b>
Vasse Felix Cabernet Sauvignon Margaret River. WA	<b>14.5   62</b>
Audrey Wilkinson Merlot Orange. NSW	<b>14   60</b>

## WINE BY BOTTLE

### **BUBBLES**

YVES Premium Cuvee. Yarra Valley. VIC	<b>60</b>
---------------------------------------	-----------

### **Sauvignon Blanc**

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

### **Riesling**

Jim Barry The Florita Clare Valley. SA	<b>85</b>
--	-----------

### **Pinot Gris**

Esk Valley. Hawkes Bay. NZ	<b>65</b>
----------------------------	-----------

### **Semillon**

Tulloch Julia Semillon Hunter Valley. NSW	<b>75</b>
---	-----------

### **Chardonnay**

TarraWarra Estate Yarra Valley. VIC	<b>80</b>
-------------------------------------	-----------

### **Pinot Noir**

Dalrymple Pinot Noir. TAS	<b>85</b>
---------------------------	-----------

### **Cabernet Sauvignon**

Jim Barry Single Vineyard Clare Valley. SA	<b>85</b>
--	-----------

### **Shiraz**

Langmeil Valley Floor Barossa. SA	<b>80</b>
-----------------------------------	-----------

## **SPIRITS**

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