

LUNCH

2 Courses \$100 | 3 Courses \$115

ENTREES

HALF DOZEN NATURAL OYSTERS w. Yuzu, Champagne + Shallot Mignonette (GF)

CALAMARI FRITTI w. Miso Eggplant, Yuzu, Endive + Sesame Dressing

BYRON BAY BURRATA, w. Basil, Mint, Almond, Zucchini + Truffle Honey

BANG BANG DUCK, w Bamboo Shoot, Lotus Root + Banana Blossom Salad

HALF SHELL SCALLOPS, w Béarnaise + Trout Roe

MAINS

WESTHOLME WAGYU/CENTRAL QUEENSLAND/ HIRASHIGE, ITOMORITAKA,TAJIMA
300 DAYS GRAIN FED / 36-48 MONTHS OF AGE

F1 Wagyu Striploin MB 6-7+ (H) 250 grams

S.KIDMAN F1 WAGYU CROSS / LIVERPOOL PLAINS,NSW / GRAIN FED 200 DAYS /
36-42 MONTHS OF AGE

Rib/Scotch Fillet MB 3+ (H) 300 grams

PURE PRIME / SOUTHWEST,NSW /RIVERINA LOTFEED 120 DAYS GRAINFED / 18-24 MONTHS OF AGE

Tenderloin 200 grams

SANCHOKU WAGYU / CENTRAL QUEENSLAND / TAJIMA, MICHIFUKU / GRAIN FED 350 DAYS

F1 Wagyu Rostbiff MB 6-7+ (H) 300 grams

ALMOND FED PORK BELLY, w. Charred Witlof, Jerusalem Artichoke, Date + Pork Jus

CHICKEN SCALOPPINE w. Chilli Butter, Lime + Smoked Labne

MUSHROOM AGNOLOTTI w. Local Mushrooms + Reggiano

NORTH QLD CORAL TROUT w. Potato Puree, Zucchini + Caviar Sauce

SIDES TO SHARE

LEAF SALAD w. Frisse, Chicory, Rosemary Vinaigrette GF

WAGYU FAT FRIED NEW SEASON POTATOES w. Thyme + Rosemary GF

DESSERTS

SELECTION OF AUSTRALIAN + INTERNATIONAL CHEESE (waiter to advise)

BASQUE D’AFFINOS CHEESE CAKE + Graham Cracker, Strawberry Sorbet

VANILLA CRÈME BRULEE, Mille Feuille of Chestnut, Chocolate & Salted Caramel