

# LUNCH MENU



**\$258+**

Focaccia with butter

1 starter + 1 main + 1 dessert/coffee or tea

**\$358+**

Focaccia with butter

2 starters + 1 main + 1 dessert/coffee or tea

## STARTERS

<b>Daily Soup</b> Chef Selection of Soup	\$108	<b>Tuna Tostadas</b> Sriracha aioli, dumpling skin	\$138
<b>Hamachi</b> Smoked mango ponzu salsa, pomelo, shallot Chips	\$128	<b>Crab Cake</b> Arugula, yuzu kosho tartar	\$138
<b>Liberty Caesar</b> Young romaine, smoked white anchovies, tomato, bacon, parmesan	\$118	<b>Liberty Tartare</b> USDA beef tartare, crispy chili oil aioli, pickled grapes, parmesan, sunchoke chips	\$128
<b>Burrata</b> +\$30 Pistachio pesto, focaccia toast	\$168		

## MAINS

<b>Daily Pasta</b> Ask your server for our daily special	\$188	<b>Chicken Supreme</b> +\$20 French yellow chicken breast, maple carrot, cipollini onion, broccolini	\$238
<b>King Prawn Tagliatelle</b> +\$20 Sambal lobster bisque, tobiko, negi	\$228	<b>Char Siu Pork Belly</b> Cherrywood smoked, coconut rice, herb salad	\$198
<b>Gochujang Salmon Med Bowl</b> Hummus, brown quinoa, couscous, mint, tomato, cucumber, pickled cabbage, egg	\$198	<b>Liberty Burger</b> Wagyu burger, Liberty BBQ sauce, American cheddar, bacon	\$188
<b>Miso Black Cod</b> +\$50 Canadian black cod, eggplant, coleslaw, so ginger dressing	\$288	<b>Impossible Burger</b> American cheddar, grilled halloumi, caramelized onion, BBQ sauce	\$188

## STEAK

Served with creamy mashed potatoes, grilled vegetables, scamorza béarnaise and sukiyaki au jus

<b>Southern Ranges Farm Grass Fed M4 + Bavette, US, 8oz</b> +\$20	\$248	<b>Creekstone Farms Black Angus Prime Striploin, AUS, 8oz</b> +\$130	\$388
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## DESSERTS

<b>Daily Dessert</b> Ask your server for our daily special	\$38	<b>Tiramisu</b> +\$15	\$68
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### SIDES

Brussels Sprout	\$88
Mashed Potatoes	\$88
Truffle Fries	\$68
Green Salad	\$88

### DRINKS

Fresh Lime Soda	\$55
Lemon Lime Bitter	\$60
House White / Red	\$70
Cold Pressed Juice	\$55