

LUNCH MENU

INCLUDES DAILY DESSERT & COFFEE OR TEA

STARTERS

Daily Soup

please ask your server for details

Mushroom Soup

shimeji mushroom, scallion, truffle

Hail Caesar

romaine hearts, squid ink, balachan, parmesan, prosciutto

Grilled Octopus

char grilled octopus, smoked paprika and ricotta cheese, black garlic

Baby Gem Salad

crispy bacon, blue cheese ranch dressing, pickles

Chicory and Orange Salad

fennel, pomegranate, honey, walnut, balsamic and olive oil

Tuna Tartare

avocado, ginger, radishes, salted kumquat and honey dressing

Beef Carpaccio

shaved parmesan, pickles, duck yolk gel, pear

Soft Shell Crab

charred lime, galangal, green apple and mango slaw

Chopped Kale

cucumber, avocado, lemon dressing, radishes, parmesan cheese

Roasted Beetroot

mixed warm roasted beetroot, figs, smoked olive oil vinaigrette, goats cheese foam, watermelon

Cherry Tomato

warm tomato salad, pickled shallots, bocconcini, red wine vinaigrette

MAINS

Entrees

Chicken

pan roasted, herbed fingerling potatoes, broccolini, gremolata, almonds

\$268

Fish & Chips

creamy coleslaw, black truffle tartar sauce, halibut, shoestring fries

\$258

Atlantic Salmon

crispy skin, chili and soy emulsion, edamame puree, watercress

\$278

Duck

duo, braised cabbage, duck jus, confit

\$268

Pork

roasted pork loin, pumpkin seed mole, pickled shallots, fennel slaw, scallion

\$278

M6 Wagyu Striploin

10oz, crispy polenta, chianti glaze, rustic heirloom carrots, jus

\$348

Flank Steak

char grilled, perilla chimichurri, potato puree, rocket, olive oil

\$278

M7 Wagyu Tomahawk

32oz, truffle potato puree, jus (please allow 30 minutes)

\$1088

Pasta

Daily Pasta

please ask your server for details

\$218

Rigatoni and Meatballs

smoked chili tomato sauce, mint

\$248

Mixed Mushroom

house made tagliatelle, parmesan, herbs

\$238

Risotto

clams, king prawn, scallop, crispy leek, coconut, lemon grass and kaffir lime

\$278

Burgers

All Burgers served with lettuce, tomato, a toasted brioche bun and fries

Grilled Portobello

roasted red pepper and pine nut emulsion, provolone cheese

\$228

Liberty Burger

bacon, aged cheddar, pickled red onion, house bbq sauce

\$238

Crispy Chicken

bacon, pickled jalapeno, gruyere cheese, smoked aioli

\$248

IMPOSSIBLE Impossible Burger

caramelized onions, grilled haloumi cheese, kimchi mayo

\$248

The Works

aged cheddar, pickled jalapeno, chili con carne, bacon, rocket

\$268

SIDES

Truffled French Fries

\$68

Sweet Potato Fries

kimchi mayo

\$68

White Wine & Thyme Glazed Button Mushrooms

\$88

Butter Whipped Truffled Pomme Puree

\$88

Pan Roasted Brussel Sprout

chili, pancetta

\$98

Mac & Cheese

3 cheese, macaroni au gratin

\$98

SMOOTHIES & SOFT DRINKS

Green Apple Smoothie

\$70

Honey Passionfruit Smoothie

\$70

Blackberry Smoothie

\$70

Mixed Berry Smoothie

\$70

Fresh Lime Soda

\$55

Lemon Lime Bitter

\$55



10% service charge