

FANCY FRIDAYS

LUNCH MENU



Food

Appellation Oyster • Mignonette Dressing	4ea
Scallop Ceviche • Japanese Hokkaido Scallop, Yuzu & Coconut Milk, Chive Oil, Seaweed Crisp	7
Fish Sandwich • Panko Crumbed Barramundi, American Cheese, Salmon Roe Tartare	13
Caviar Crumpets • Oscietra Caviar, Green Shallot Oil, Creme Fraiche	30
Wagyu Hash Brown • Homemade Potato Hash, Cured MB9+ Wagyu Beef, Wasabi Cream	12
Popcorn Turkey • Crispy Fried Turkey, Sriracha Honey Glaze	19
Tomato Carpaccio • Heirloom Tomato, Smoked Vinegar, Stracciatella, Fried Capers	22
Olive Oil Ice Cream • Homemade Vanilla Bean Ice Cream, Picual Olive Oil, Maldon Sea Salt	9

Drinks

Bellini • Prosecco, Seasonal Puree	14
Martini Your Way • Vodka/Gin, Classic/Dirty	15
Tasmanian Sparkling • Springvale 'Salute' Chardonnay/Pinot Noir/ Pinot Meunier — Freycinet Coast (2019)	16/73
French Rosé • Le Fou 'The Madman' Grenache Cinsault — Languedoc, FR (2023)	14.50/58