



## Lunch Menu

### Appetisers

<i>Warm baked 'uprising' sourdough hazelnut and pistachio dukka and whipped confit garlic butter</i>	\$12
<i>Marinated Adina olives and our lightly spiced, roast nuts</i>	\$12
<i>Iranian caviar, 10grm, melba toast, sour cream, chives</i>	\$96
<i>Wood fired flat bread, pumpkin, gorgonzola, walnut, red onion jam, rocket</i>	\$18

### Entrees

#### Sydney Rock Oysters

<i>natural with rice wine vinegar and red onion*</i>	\$21 ½ doz
<i>tempura with wasabi aioli and flying fish roe</i>	\$24 ½ doz

#### Baby Burrata

<i>grilled fig, chopped walnut, vincotto, brioche*</i>	\$22
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#### Seared Scallops

<i>sweet corn and miso, maple bacon, hazelnut*</i>	\$26
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#### Hiramasa King Fish

<i>forest peppermint, orange, olive, beetroot yoghurt, pistachio*</i>	\$24
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#### Autumn Mushroom and Goat's Cheese Tart

<i>leek, pine nut crumble, mushroom floss</i>	\$20
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#### Chinese Style Pork Hock

<i>eggplant, pineapple, star anise, peanuts*</i>	\$24
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*\*Indicates dishes that can be made gluten free*

*(v) Vegetarian*

*Please notify your waiter of any allergies. All food items may contain traces of nuts.*



## Lunch Menu

### Lunch Classics

<b>Newcastle Club Burger</b> <i>wagyu mince, pickle, Swiss cheese, aioli, chips</i>	\$22
<b>12hr Slow Roast 'Junee' Lamb</b> <i>mint and cashew salad, house made flat bread, hummus, mint jelly *</i>	\$22
<b>Tempura Fish Fillets</b> <i>chips, citrus garden salad, tartare sauce</i>	\$26
<b>Salmon, Prawn and Saffron Pie,</b> <i>mash, steamed greens</i>	\$22
<b>Our Caesar Salad</b> <i>baby gem, parmesan, sour dough crisps, soft poached egg, pancetta, marinated anchovies, our dressing</i>	\$18

### Mains

<b>Grilled Fish of the Day,</b> <i>hand cut chips and salad*</i>	\$34
<b>200g Cape Grim Sirloin,</b> <i>Café de Paris butter, shoestring chips*</i>	\$34
<b>Pasta</b>	\$36
<b>Maple Glazed Duck</b> <i>parsnip vanilla, duck leg croquette, caramelised endive, granola, pan juices</i>	\$42
<b>Charcoal Cooked Milly Hill Lamb,</b> <i>Cumin, chickpeas, pomegranate, smoked yoghurt*</i>	\$40

<b>Sides*</b>	\$10
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*Shoe string chips with truffled parmesan\**  
*Triple cooked hand cut chips\**  
*Garden salad, champagne dressing\**  
*Potato puree\**  
*Blanched greens with lemon oil, almonds, sea salt \**