



## LUNCH

2 Course Menu \$45 | 3 Course Menu \$55

### A Glass?

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White   Château Haut-Biraud, 2018 Sauvignon Blanc   France	14
Rosé   Sauv'Terre Rosé, 2021   France	14
Red   Tinto Negro   Malbec, Mendoza, Argentina	14
"Acqua Panna" Still Water 750ml	8
"S. Pellegrino" Sparkling Water 750ml	8
Coffee & Tea	6

### Our Starters

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#### Summer Tomato Gazpacho

Medley's Tomato, Oregano Croutons, Fermented Black Garlic & Pea Shoot

or

#### "Our Empanadas"

Hand Cut Beef & Grilled Organic Corn (2 pc)

or

#### Salmon Tiradito

Grilled Corn, Pickled Red Onion, Dry Shallots & "Leche De Tigre"

### Our Mains

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#### "Black Label" Ribeye

600+ Days Grass Fed Served with Lettuce, Chips & Chimichurri

180g | 28 Days Wet Aged | Buenos Aires, Argentina

or

#### Mackerel Escabeche

Cabbage, Onion, Capsicum Escabeche & Oregano

or

#### Pappardelle

Aglio Olio, Zucchini, Spinach & Parmesan

### Our Sweets

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#### Baked Nectarine

Yogurt & Hazelnut

or

#### Rouzaire Camembert Cheese

Pickled Vegetables & Focaccia

or

#### Vanilla Ice Cream

Hazelnut & "Dulce De Leche"



Prices do not include prevailing gov tax & service charge