

BUVETTE LUNCH MENU

FRENCH ONION SOUP, GRUYERE CHEESE, CROUTONS – \$16
ASSIETTE DE CHARCUTERIE (JAMON, GUANCIALE, SALUMI,
CHICKEN LIVER PARFAIT, PORK TERRINE) — 2 for \$40 / 4 for \$72
DOUBLE BAKED SOUFFLE – \$29

FROM THE GRILL

All meat with choice of sauce (garlic butter, pepper sauce, red wine jus), chips & salad

GRILLED MINUTE STEAK – \$28
Grilled Grainge (pure Angus) rump
GRILLED 250G SIRLOIN – \$36
Shorthorn MS2 120+ grain fed
GRILLED 250G SCOTCH – \$38
Shorthorn MS2+ 120 grain fed
GRILLED 180G EYE FILLET – \$44
Oakey reserve, 150 days grain fed

SIDES — \$8.00

GRILLED BROCCOLINI, ALMOND, TAMARIN DRESSING
ROASTED CAULIFLOWER, TAHINI & BLACK OLIVE DRESSING

DESSERTS — \$18

BAKED APPLE CRUMBLE *Poached Rhubarb, Muscat Ice Cream*
CHOCOLATE FONDANT *Pistachio Chocolate Soil, Beetroot Ice Cream*
TWO CHEESE SELECTION, QUINCE PASTE
