

Bottomless Lunch

GROUPS OF 7+

THREE COURSE MENU \$110PP

inclusive of beer, house wine and house sparkling

ENTRÉE

select two entrées served shared style

TRUFFLE BURRATA

preserved lemon, hot honey, toasted pistachio, dill oil v, gf

HIRAMASA KINGFISH CEVICHE

pickled jalapeño, pomegranate, pickled shallots,, aji amarillo
citrus dressing df, gfa, I

WAGYU BEEF CARPACCIO MB8+

pickled mushroom, black garlic emulsion, caramelised pecan,
spanish onion, df, gf.

MAIN

select two mains served shared style

BLACK TRUFFLE AND MUSHROOM GNOCCHI

local mushrooms, porcini, parmigiano reggiano, black truffle,
hazelnut sage v, gfa

CHARGRILLED LEMON CHICKEN

garlic labneh, preserved lemon chermoula, herb salad dfa, gf

HUMPTY DOO BARRAMUNDI

champagne and caviar beurre blanc, caper berries, espelette
pepper gf, dfa

DESSERT

BRAZILIAN CARAMEL FLAN

Condensed milk, vanilla custard, burnt caramel,
peanuts gf, v

CHEF'S SIGNATURE SEVEN DISH SELECTION \$135PP

inclusive of beer, house wine and house sparkling
over four courses, served shared style

STARTERS

MISS MONEYPENNY'S SIGNATURE PRAWN TOAST

local prawn, yuzu, soy sauce, gochujang mayo, sesame seeds, chives df, I
(min. order 2)

CRISPY PORK BELLY

palm sugar glaze, pickled kohlrabi, cashew
nut, mascarpone, herb salad dfa, df (min. order 2)

ENTREES

HIRAMASA KINGFISH CEVICHE

pickled jalapeño, pomegranate, aji amarillo citrus dressing df, gf

WAGYU BEEF CARPACCIO MB8+

pickled mushroom, black garlic emulsion, caramelised pecan, spanish onion df, gf

MAINS

HUMPTY DOO BARRAMUNDI

champagne & caviar beurre blanc, caper berries, espelette pepper dfa, gf

JACKS CREEK WAGYU BEEF MB8+ 59

butchers cut, crispy kale, kohlrabi, black garlic emulsion, beef jus df, gf

DESSERT

BRAZILIAN CARAMEL FLAN

Condensed milk, vanilla custard, burnt caramel, peanuts gf, v

please advise of any dietary requirements, dishes may contain traces of nuts.
gf- gluten free df- dairy free v-vegetarian dfa- dairy free available



ADD ON THE SIDE

choose a selection of sides to add to your meal

BALLOON BREAD 15.5

extra virgin olive oil, black mediterranean salt v

TRUFFLE FRIES 13

truffle oil, rosemary salt, truffle aioli v
add shaved pecorino romano 5

GARDEN SALAD 14

mesclun, cherry tomatos, cucumber, olive vingarette
add fetta 5

SALT BAKED BEETROOT 15

garlic labneh, orange, pickled shallots, pistaccio, rocket
dfa, gf, v, vea

BROCCOLINI 14

garlic and miso dressing, crisp almond gfa, v

TWICE COOKED WAGYU POTATO 15

cooked in wagyu fat, chilli oil df, gfa

GARLIC PIZZA 19.5

confit garlic, fior di latte v

BEVERAGE PACKAGE UPGRADES

COCKTAILS AND SPRITZERS 35

CHAMPAGNE 40

17.5% surcharge applies on public holidays,
10% surcharge applies on sundays
Unfortunately, we are unable to split bills

