

2 COURSES \$39 3 COURSES \$49

Available Monday – Saturday, 12pm – 4pm
Includes a glass of specially selected house wine, beer or soft drink

TO START

Bruschetta

Fresh avocado, diced tomato, Spanish onion, garlic oil, basil and Grana Padana on lightly toasted bread

Grilled Cheese

Buffalo Halloumi grilled and served with hickory smoked semi-dried tomatoes, rocket and lemon

Szechuan Calamari

Lightly fried Szechuan calamari served with nam jim sauce and fresh lemon

MAIN

FROM THE PADDOCK

Monte Beef is sourced from only premium breeders of the highest quality Angus cattle. The cattle are carefully reared and grazed on selected farms throughout Australia and monitored from the paddock to the plate using a process of stringent quality checks.
Grilled to your liking in our in-house basting served with crunchy chips or garden salad

250g Wagyu Rump (450D, MB 6+)

150g Black Fillet (150D, MB 2+)

300g Flat Iron

Lime & Pepper Salmon

Seared salmon fillet served with chickpeas, green baby peas, Spanish onion, parsley, avocado, cucumber, tomato seeds, fresh lemon dressing and feta

Lamb Ribs

Char-grilled with a lemon, herb and mustard marinade.
Served with crunchy chips or garden salad

Short Rib Burger

Slow cooked beef short rib in a toasted bun with mixed cabbage slaw and aioli. Served with crunchy chips or

Argentinean Chicken

Supreme-cut spiced chicken breast. Served with crunchy chips or garden salad

Vegetarian

Chickpea and cumin croquettes with seasonal greens, cauliflower puree, grilled mushrooms, red pepper jam and
curd.

DESSERT

Crème Brûlée

Classic crème brûlée with a raspberry popping candy shortbread biscuit

Passionfruit Tart

Shortbread biscuit, passionfruit curd, white chocolate mousse, black pepper meringue
and fruit crisps