

EXECUTIVE LUNCH SET

3 Courses for \$48+ per pax



Weekdays only, not applicable for Public holidays

-1 Starter, 1 Main, 1 Dessert-

1. STARTERS

(choose 1)

Mushroom Soup

Truffle mushroom soup served with button mushrooms

Maple Glazed Belly

Thick sliced applewood smoked belly glazed with balsamic meat jus, house salad

Fresh Citrus Salad

Fresh mesclun, citrus fruits, citrus dressing, nuts

2. MAINS

(choose 1)

Australian Grassfed Ribeye

Full grassfed ribeye served with roast baby potatoes

Angus Grainfed Striploin MB2 +\$8

Sourced from our partner australian farm, grainfed 80 days, marbling of 2, served with roast baby potatoes

Dingley Dell Dry Aged Pork Cutlet

Sourced from our partner UK farm, loin cutlet aged 40 days, served with roast baby potatoes

Hake Fish and Chips

Atlantic hake, thick cut, served with crispy fries

Beef Ragu Orecchiette

Prime cuts beef chunks, orecchiette, savoury pomodoro with aged beef sauce

3. DESSERT OF THE DAY / COFFEE / TEA

OPTIONAL: COFFEE/DRINKS

Americano \$4

Latte \$5

Fruit Spritzer: \$8

*All other steaks/mains ala carte add on \$14 for lunch set (starter and choice of dessert/coffee/tea)
Service charge of 10% and corkage for BYOB applies*



LUNCH LARGE FORMAT AND PLATTERS

Comes with 2 sides

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1 Large Format Cut/ Platter, comes with 2 sides, Good for 2-3 pax

RIB STEAK PLATTERS

650-750g for each platter

Best of Angus 120

Grass fed Argentine Pampas Ribeye and Signature Wet Aged Angus MB4 Ribeye

Best of Aged 160

Signature Dry Aged and Wet Aged Angus MB4 Ribeye

Best of Australia 220

Signature Wet Aged Angus MB4 Ribeye and F1 Wagyu Ribeye

LARGE FORMAT CUTS

Approx 35 mins for medium rare

Porterhouse/ T Bone 21/100g

From the shortloin, grilled to medium rare, approx. 800g-1.1kg

A4 Striploin 34/100g

Direct from Hokkaido Japan, grilled to medium rare, approx. 400-450g

A5 Ribeye 42/100g

Direct from Hyogo Japan, thick cut, grilled to medium rare, approx. 700-800g

SIDES

Crispy Fries

Roast Potatoes

Mac and Cheese

Honey Chilli Brussels

Our large format steaks are cut to a standard 1 inch thick, and best enjoyed medium rare – medium

All large format steaks are cooked to order to your desired doneness, approx. 35 mins for medium rare