

## LUNCH MENU

Monday to Friday; 12:00pm to 3:00pm

<b>Chili Caramel Fried Chicken</b> (df, gf) Green mango, papaya, mint, peanut and lime	\$26
<b>Aubergine Chile</b> (vgn, df, nf) Braised freekah, chipotle hummus and mustard cress	\$24
<b>Caprese Panzanella</b> (veg, nf) Heirloom tomatoes, mozzarella di bufala, crostini, basil in balsamico	\$25
<b>West Caesar Salad</b> (add smoked chicken \$7) Baby gem lettuce, croutons, bacon, parmesan and Caesar dressing	\$23
<b>Pumpkin Gnocchi</b> (veg) Smoked feta, drunken sultanas and sage	\$38
<b>250g Steak Frites</b> (gf, nf) Charred Riverina sirloin, fries, cress, Café de Paris butter in red wine jus	\$44
<b>Tiger Prawn Pasta Aglio Olio Peperoncino</b> Spaghetti, white wine, parsley, black olive crumbs	\$43
<b>Smoky Wagyu Cheese Burger</b> Double cheese, lettuce, tomato, BnB pickles, burger sauce with fries	\$26
<u>Sides</u>	
<b>Truffled Shoestring Fries</b> (veg, nf) Parmesan, parsley and aioli	\$14
<b>Caramel Miso Sugarloaf Cabbage</b> (veg, vgn, df) Whipped sesame and fried onions	\$15
<b>Mixed Salad</b> (veg, vgn, df) Mixed baby leaves, tomato, cucumber in raspberry vinaigrette	\$10

**TUESDAY**  
\$27 Angus Steak  
12pm onwards

**WEDNESDAY**  
\$28 Schnitzel + house beverage  
12pm onwards

**THURSDAY**  
\$15 Negroni  
6pm onwards

**HAPPY HOUR**  
Mondays to Saturdays  
4:30pm to 6:30pm



SCAN TO DINE LIKE A MEMBER

All produce are prepared in an area where allergens could be present.  
For those with allergies, sensitive to certain ingredients, and would require special dietary requirements, please let us know.  
10% surcharge applies on public holidays.