

LOCALS DO LUNCH

Please select one of the following

Slow braised beef ragu, hand rolled pappardelle,
sage picada, pecorino

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Twice baked black truffle soufflé, porcini & kombu cream,
confit swiss brown mushroom, mushroom crisps

—

Saffron poached atlantic salmon, toasted grains,
pistachio & citrus buree blanc, pickle french radish

TO DRINK

Please select one of the following

2018 barking hedge sauvignon blanc, marlborough, nz (gls)
(additional glass of wine \$14)

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2016 Rossi & riccardo sangiovese, tuscan, italy (gls)
(additional glass of wine \$16)

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Beer – james boags premium, corona, peroni

—

Still or sparkling mineral water (gls)
Soft drink (gls)

\$35.00

Available for lunch Monday to Friday
(excluding bank & public holidays)

THERE'S ALWAYS ROOM FOR DESSERT...

Why not indulge in our signature dessert

1950's bathing cap bombe

coconut parfait, raspberry sorbet, dulce de leche,
burnt butter shortbread, toasted meringue, frilly bits

Perfect to share between two \$19

*Not valid in conjunction with any other offers, including PDR
birthday offers, entertainment card, citibank dining &
third party gift cards.*

Menu items subject to change.