

“The cornerstone of good cooking  
is to source the finest produce”

- Neil Perry AM

### LUNCH, FRIDAY 31 AUGUST 2018

Freshly Shucked Oysters with Mignonette \$5.50 each

San Daniele Prosciutto with House Pickles \$19

Grilled King Prawns \$19

Wagyu Bolognaise \$29

Fried Market Fish with Crazy Water and Aioli \$32

David Blackmore's Full Blood Wagyu Hamburger with  
Bacon, Gruyere Cheese, Zuni Pickle and Chips \$32

Steak Frites with Café de Paris Butter \$35

Beef & Guinness Pie with Mushy Peas \$32

### SIDE DISHES \$6

Braised Winter Greens

Chips

Radicchio, Cos and Endive Salad with  
Palm Sugar Vinaigrette

### DESSERT \$12

Catherine's Passionfruit Pavlova

Crème Caramel

ALL CREDIT CARD TRANSACTIONS INCUR A PROCESSING FEE OF 1.0% TO 1.5%

ALL DEBIT CARDS INCUR A PROCESSING FEE OF 0.5% TO 1.0%

### SPARKING

	Glass	Bottle
2011 Gembrook Hill Blanc de Blancs	\$21	\$125
NV Gosset Excellence Rockpool Cuvée	\$29	\$160

### WHITE

	Glass	Carafe	Bottle
2016 Georg Breuer Rudesheim Riesling	\$16	\$40	\$80
2014 Hauner Bianco Inzolia	\$14	\$35	\$70
2016 Nimbostratus Chardonnay	\$23	\$58	\$115

### RED

2016 Jean Guiton Bourgogne Rouge Pinot Noir	\$23	\$58	\$115
2016 Syrahmi Mourvedre	\$17	\$43	\$85
2016 Tentenublo Xerico Tempranillo	\$18	\$45	\$90

*We will also offer a small selection from our cellar of rare and interesting wines available by corvin.*

### THE BAR

Thunderoad Hop Star XPA, 330ml	\$10
Four Pillars & Tonic	\$12
House Cocktails	\$20

### HAPPY HOUR from 4pm

Thunderoad Hop Star XPA, 330ml	\$7
NV Gosset Excellence Rockpool Cuvée	\$19
Complimentary Rockpool Snacks	