

# LUNCH

\$105pp

Designed to share, minimum of 2 people

Matching Wines – \$60pp

## Amuse-Bouche

*NV Perrier-Jouet 'Blason Rose', Champagne, FRA*

## Shared Snacks

Banh Khot with Fraser Isle spanner crab meat, pomegranate GF

Nem Nuong lemongrass pork, pickled vegetables, lettuce,  
lemon myrtle & tomato dipping sauce GF

*2022 Gustavshof Riesling, Dittelshiem, Rheinhessen, GER*

## Shared Entrées

Banh Cuon soft rice noodles with tiger prawns,  
mushroom truffle, pork floss, tempura saltbush & seaweed

BBQ roasted duck, Asian herbs, mixed leaves,  
pea garden salad with a lemon and tamari dressing GF

*2023 The Somm and The Winemaker 'Skinny' Blend, Orange, NSW*

## Shared Mains

Caramelised salmon, warrigal green, bok choy, sesame rice crackers GF

Smoky char-grilled beef short ribs, cauliflower with  
a rich & aromatic spicy satay sauce, mountain pepper GF

Jasmine Rice GF

*2022 Casali Del Barone '150+' Barbera, Piedmont, ITA*

## Dessert

Mango pudding, coconut tapioca, Davidson plum  
& strawberry sorbet, fresh seasonal fruit GF

*2022 Chateau Lapinesse Sauternes, FRA*

v: vegetarian | vg: vegan | GF: gluten free | DF: dairy free

18% surcharge including GST for all card types (EFTPOS, debit, and Amex).  
10 or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.



## Add ons

\$19pp

Dumplings Basket with  
Luke's dipping sauce (3 pieces)

Singapore chilli spanner crab & prawn GF

Wild mushroom v, vg, GF

Sambal chicken & leek Siu Mai

\$19pp

Seared Hokkaido scallops (2 pieces)

Sichuan pepper, cashew nut crumble,  
crispy mint & pomegranate GF



\$45pp

## Matching NO-LO

French Bloom 'Le Blanc' Sparkling, FRA

Zeitgeist Non Alc Riesling, Rudesheim, GER

NON 3 Toasted Cinnamon and Yuzu, VIC

Altina 'Liberate' Pepperberry Shiraz, AUS

NON 1 Salted Raspberry and Chamomile, VIC