

A P P E T I Z E R



Hamachi Ceviche

Yellow tail, orange ponzu,
Pickled Jalapeno,
red radish, salmon roe

A P P E T I Z E R

Greek Salad with Feta

Mixed leaves, San Marzano tomato, olive,
red onion, Japanese cucumber



S O U P



Potato and Leek Velouté

Silky potato leek, crispy bacon, olive oil, grissini

M A I N C O U R S E



Orecchiette al Pomodoro

Prawn, pomodoro sauce, San Marzano tomato

M A I N C O U R S E

Salmon Trout with Kaisou

Salmon trout, seaweed salad, ponzu butter



M A I N C O U R S E

Australian Wagyu Rump Cap



250g rump cap, mash potato,
seasonal vegetable, red wine sauce

D E S S E R T

Monaka & Strawberry Yoghurt Gelato



Azuki beans, matcha mochi, strawberries

3 courses. / 4 courses.
\$46 or \$52. Both dangerously good value.

All new Cinder Set Lunch.

Here's what we're serving.

S E T L U N C H M E N U

A P P E T I Z E R

Greek Salad with Feta

Mixed leaves, San Marzano tomato, olive,
red onion, Japanese cucumber

or

Hamachi Ceviche

Yellow tail, orange ponzu, Pickled Jalapeno,
red radish, salmon roe

S O U P

Potato and Leek Velouté

Silky potato leek, crispy bacon, olive oil, grissini

M A I N C O U R S E

Orecchiette al Pomodoro

Prawn, pomodoro sauce, San Marzano tomato

or

Australian Wagyu Rump Cap + \$ 6

250g rump cap, mash potato, seasonal vegetable, red wine sauce

or

Salmon Trout with Kaisou

Salmon trout, seaweed salad, ponzu butter

D E S S E R T

Monaka & Strawberry Yoghurt Gelato + \$ 6

Azuki beans, matcha mochi, strawberries