



# M E N U

## SNACKS

Sydney Rock oysters with champagne mignonette \$4.5/ea

Spiced almonds, Australian olives, fresh baked focaccia  
w/ smoked butter \$7/ea or \$16/all

Spiced fries with red pepper ketchup & mayo \$10

Mushroom, smoked cheese & truffle arancini \$16

Baked camembert wheel w/ honey, walnut & pear chutney \$21

Cured meats, pickles & fresh baked bread \$28

Selection of three cheeses, seasonal fruit preserve,  
parmesan twists & lavosh \$28

Salmon ceviche \$17

Grilled king prawns with garlic butter \$21

Sautéd greens with toasted almond, lemon, olive oil \$12

Crispy chat potatoes \$12

## MAINS

Lamb shank and truffle mash \$29

Chicken Schnitzel, gruyere cheese, tomato sugo and greens \$25

Crispy skin salmon with crunchy slaw and almonds \$32

Roasted pumpkin, charred cabbage, ridiccio spring onion & walnut \$25

Roosevelt dry aged beef burger with fries \$25

300g Lamp rump with with grilled vegetables & salsa verde \$40

300g Sirloin steak with chat potatoes & whisky mustard \$34

## DESSERT

Key lime pie topped with meringue \$14

Apple and rhubarb crumble with brandy ice-cream \$17