
\$29 Wine bar lunch

Roasted Pumpkin Salad,

zucchini, pine nut, currants, kale chips, quinoa, basil, tahini, feta

Beer battered Market Fish,

mushy peas, French fries, tartare sauce

Grilled Mooloolaba tuna,

snow pea, tomato, caper, olive, lemon

Linguini aglio olio

Guanciale, ricotta, tomato, basil, pine nuts, chilli

Chicken schnitzel

Herb and parmesan crumbed chicken schnitzel, colcannon, balsamic cherry tomatoes, pepper sauce

glass Wagyu Burger

Wagyu Beef, tomato, lettuce, battered pickle, bacon, onion, cheese, BBQ sauce, mayonnaise served with French fries

Top Sirloin Steak (Served Medium)

Grange sirloin steak served with green beans and béarnaise

Select your beverage

2019 Under & Over Pinot Gris, King Valley, VIC

2018 Under & Over Shiraz, Heathcote, VIC

Byron Bay Cider Finger Lime & Apple

Little Creatures, Pale ale

Add a side \$6

Green leaf salad, raspberry vinaigrette

French fries

Mash

glass

Payments by credit card incur a 1.5% merchant service
10% gratuity applies to groups of 10 people or more

Something Sweet

Sheep's yoghurt cheesecake, passionfruit, pineapple and sorrel 20

Luke's signature 'Liquorice' with apple & lime 21

White chocolate parfait, mango, macadamia 22

Vanilla crème brûlée, chocolate & orange biscotti 19

Vegan Chocolate and coconut tart with caramelised banana 21

Selection of ice creams and sorbets 14

Petit fours 16

Cheese Board

Please see your waiter for our daily selection of cheeses, which will be accompanied by an assortment of crackers, fresh fruit and condiments.

2 cheeses 26 | Additional cheeses 7 each

Fortified Wines 60mls

Rockford 15 year old PS Marion Tawny
Barossa Valley, SA 16

Quinta do Noval 10 year old Tawny
Douro Valley, Portugal 14

H & H 15 year old Verdelho
Madeira, Portugal 16

Stanton & Killeen Classic Topaque
Rutherglen, VIC 10

Toro Albalá 1987 Pedro Ximenez
Montilla-Moriles, Spain 20