

Lunch

Starters

Roasted Garlic Pizza Pesto Pecorino	8
Secret Crumbed Chicken Spicy mayo	11
Porcini Mushroom Arancini (8)	12
Chili Fried Hawkesbury River Calamari Lemon aioli	15
Yamba King Prawns Fennel rocket orange pomegranate	19

Salads

Honey Roasted Carrot Farro pomegranate medjool dates walnuts kale beans Woodside goat's curd sumac grapes <i>Add chicken</i>	19 22
The Bounty Lemongrass steamed chicken breast quinoa peas cherry toms egg baby cos sprouts toasted fennel seed dressing almond dukkha	21
Miso Glazed Salmon Buckwheat noodles charred green onions sweet herbs pickled carrots butter beans toasted sesame lime dressing	22
The Angus 200g grain fed Angus beef sirloin mushroom and lemon aioli charred green onions ancient grains kale balsamic roasted mushrooms watercress porcini soil beetroot	24

Gluten free (please confirm w/ wait staff gluten free option). Please inform your waiter if you have any special dietary requirements or allergies groups of 15 guests or more will incur a surcharge. A maximum of two split bills per table. 3% charge will be incurred for all Amex purchases. All other cards 2% surcharge. We accept MasterCard, Visa card and American express

Sandwiches

White brown soy linseed Turkish wrap	
Ocean Trout Gravlax Dill cream fraiche semi dried tomatoes avocado rocket	19
Secret Crumbed Chicken Crumbed chicken tenders red cabbage fennel mint paprika mayo	19
Roast Pumpkin & Herb Ricotta Herb ricotta semi dried tomatoes Avocado rocket extra virgin olive oil	16
The Bligh St Ruben Salted Wagyu silverside sauerkraut pickles Swiss cheese Russian dressing miche bread	19

Burgers

Cheese Burger Wagyu Pattie provolone cheese mustard tomato ketchup pickles	19
Bligh St Burger Wagyu Pattie lettuce tomato aioli bacon beetroot fresh tomato cheese	22
Crumbed Chicken Burger Crumbed chicken tenderloins chili mayo lettuce tomato provolone cheese	19
Upgrade burgers to sweet pot chips add an extra	2

Extras and sides

Bacon	5
Avocado	5
Chicken	5
Garden salad	8
Beer Battered Potato Chips Smoked paprika salt aioli	8
Sweet Potato Chips Lemon aioli	9

Pasta

Yamba King Prawn Spaghettini Chilli Garlic white wine preserved lemon parsley cherry tomato	30
Braised Wagyu Beef Shin Ragu Egg pappardelle tomato passata porcini and Shaved Parmigiano	28
Butternut Pumpkin & Ricotta Ravioli Sage burnt butter Reggiano parmesan pine nuts	27

Pizza

Margherita Mozzarella basil herb tomato sauce extra virgin olive oil	19
Ham & Caramelised Pineapple Mozzarella roasted leg ham caramelised pineapple herb tomato sauce	21
Bufalina Tomato buffalo mozzarella cherry tomato basil	22
Hot Salami & Buffalo Mozzarella Buffalo mozzarella Hungarian salami Spanish onions rocket & chili	23
Chili Prawn Marinated chili prawns confit lemon olives basil extra virgin olive oil	22
Prosciutto & Rocket Mozzarella prosciutto rocket shaved parmesan	22
Leg Ham & Mushroom Herb tomato sauce mozzarella cheese olives	22