

LUNCH

Amuse-Bouche

Shared Snacks

Seared white scallop, Sichuan pepper, cashew nut crumble, crispy mint & finger lime GF

Lemongrass & turmeric chicken skewer, Banh Hoi noodles, onion & bush cucumber dipping sauce GF

Shared Entrées

Sashimi kingfish, finger lime, miso & sesame oil dressing

Papaya salad, fish cake, betel leaf, tiger prawn, green apple, tempura saltbush & Vietnamese herbs GF

Shared Mains

Grilled swordfish, Saigon chimichurri, ice plant, lemon myrtle, & sour sauce GF

Pepe's free-range BBQ roasted duck, kale, beansprouts, spiced plum sauce GF

Jasmine rice

Dessert

Spiced poached bananas, kaffir lime pudding, palm seeds, mango sorbet & seasonal fruit V, VG, GF, DF

\$105pp

To Share

Minimum of 2 people

Matching Wines \$50

20 Gustavshof Riesling, Dittelsheim, Rheinhessen, GER

21 Schlumberger 'Les Princes Abbes' Pinot Blanc, Alsace, FRA

22 The Somm and the Winemaker Mourvèdre, Central Ranges, NSW

21 Borgo Maragliano 'La Caliera' Moscato d'Asti, Piedmont, ITA

Add ons

Steamed Dumplings \$19

with Luke's dipping sauce (3 pieces)

Singapore chilli spanner crab & prawn GF

Wild mushroom V, VG, GF

Sambal chicken & leek Siu Mai

V: vegetarian | VG: vegan | GF: gluten free | DF: dairy free

Credit card surcharge 1.5%, 10 or more people 10% gratuity,
Sunday surcharge 10% and public holiday surcharge 15%.