

# Let's Lunch

Available Monday - Wednesday 12pm - 4pm

**Two courses \$49 Three courses \$59**

Includes a glass of house selected wine, beer or soft drink

## Entrée

### **Bruschetta**

Avocado, Roma tomato, shallots, garlic oil, basil and Parmesan

### **Roasted Artichoke**

Globe artichoke, chilli & mint dressing, whipped Persian feta, artichoke crisps

### **Szechuan Calamari**

Lightly fried calamari, cucumber, onion, lemon and nam jim

### **Wagyu Tartare Bruschetta**

Smoked yolk, pickled cucumber, mustard, toasted sourdough

## Main

### **From The Monte Paddock**

Monte is the premium line of beef exclusively sourced for The Meat & Wine Co. Grilled to your liking in our unique basting and choice of side.

250g **Wagyu Rump** (450D, MB 6+)

300g **New Yorker** (120D)

### **Chicken Schnitzel**

Crumbed chicken breast, rocket and fennel salad, fried egg & lemon gremolata. Served with choice of side

### **Hot Poke Bowl**

Miso and soy seared salmon fillet with greens and barley pilaf salad

### **Pork Ribs**

Slow cooked and BBQ basted. Served with choice of side

### **Steak Sandwich**

Sliced Wagyu rump, English cheddar, Spanish onion, horseradish mayo and Dijon mustard. Served with choice of side

### **Fish & Chips**

Crispy seasonal battered fish, black garlic aioli and lemon. Served with choice of side

### **Chicken Salad**

Slow roasted pumpkin, brown rice, red quinoa, grilled halloumi, fresh herbs and shaved fennel

### **Cheeseburger**

Beef patty, Monterey Jack cheese, lettuce, tomato, truffle aioli and caramelised onion jam. Served with choice of side

Side Choices: Crunchy Chips, Mash, Farm Salad or Onion Rings

## Dessert

### **Panna Cotta**

Lime and coconut panna cotta with cherry compote

### **Raspberry Apple Pie**

Fried apple and raspberry pastry, raspberry gel, cinnamon sugar and mascarpone ice-cream