

Summer 2019

the EURO

LUNCH MENU

Today's Baked Bread With Smoked Butter / Gluten Free Bread On Request

SMALLS

Grilled Calamari, Parsley Pesto & Chorizo Crumb	\$22
Charcuterie plate, Pickles & Condiments	\$22.5
Grilled Eggplant, House Made Tomato Sauce, Parmesan & Basil	\$18.5
Veal Tartare, Gojuchan, Condiments & Gomasio	\$24
Spanner Crab Remoulade, French Radish & Dill	\$25
Seared Scallops, Cauliflower Puree, Miso Butter & Crispy Kale	\$26
Teriyaki Glazed Bangalow Pork Belly, Pineapple & Chilli	\$24

BIGS

'Cotoletta' – Crumbed Pork Fillet, Slaw Salad, Ponzu Sauce	\$42
Qld Wagyu Striploin, Roasted Potato, Braised Mushrooms,	\$47
Pan Fried Fish Of The Day, Sauce Grenobloise, Grilled Baby Cos	\$42
Honey Roasted Pumpkin, Hummus, Israeli Couscous & Ricotta	\$35
House Made Fettucine of the Day	\$37

SIDES

Shoestring Fries, Aioli	\$9.5
Cherry Tomato Salad	\$9.5
Mesclun Salad	\$9.5

BURGERS

Wagyu Beef Burger, Bacon, Cheese, Tomato, Onion, Lettuce & Aioli	\$19.5
Smoked Chicken Burger, Bacon, Cheese, Onion, Lettuce & Chipotle	\$18
Katsu Pork Burger, Cheese, Slaw Salad & Chipotle	\$18
Falafel Burger, Cheese, Tomato, Lettuce & Smoked Yoghurt	\$16.5