



ENTREES

Beetroot Salad with Goat Cheese, Rocket, Apple, Vanilla & Honey Dressing 22  

Halloumi Salad with Persimmon, Avocado, Rocket, Lemon and Honey Dressing 24  

Jalapeno Croquettes with Honey Mustard, Spicy Mayo 22 

French Onion Soup, Sourdough, Gruyere Cheese Crust 23

Kingfish Carpaccio with Burnt Orange, Fennel, Pomegranate, Citrus Dressing 25 

Bruschetta of Prosciutto, Charred Asparagus, Goats Cheese, Tomato, Basil 25

Wagyu Bresaola with Fresh Burrata, Medley tomato, Horseradish Cream 26 

MAINS

Chicken Tender Caesar Salad, Croutons, Parmigiano Reggiano, bacon 28

Tagliatelle with Roast Pumpkin, Goats Cheese, Burnt Butter Sage Sauce 28

Lamb Ragu, Pappardelle, Pannogratta, Gremolata, Parmesan 36

Crispy Pork Belly with Guanciale, Charred Fennel, Savoy Cabbage, Apple Cider Gel 38 

Oven Roasted Barramundi, mussel and potato barigoule, basil oil 38 

Confit Duck, Potato, Green Beans, Mustard Jus 38 

Braised Beef Cheek, Dutch Carrots, White Beer Soubise 40

MB4+ Sirloin Steak 300gm, Shoestring Fries, Pink Peppercorn Jus 45 

KIDS MENU

(includes ice cream with sprinkles)

Spaghetti Bolognese 14

Steak with fries or steamed vegetables 14 


Crumbed chicken with fries or steamed vegetables 14

LULU'S Hawaiian 26

SIDES

Grilled Portobello mushroom with pecorino, garlic and parsley 15 

Roast smashed chat potatoes with chilli aioli 12 

Rocket, Pear, Parmesan, Candied Walnuts 15 

Broccolini with Almonds 14 

Fries with Garlic Aioli 12 

DESSERTS

Flourless Chocolate Cake with cherries, whipped cream 16 

Almond Milk Honey Saffron Panna Cotta with Mixed Berries 15 

Apple & Blackberry crumble with vanilla ice cream 18

Raspberry & white chocolate croissant pudding with ice cream 16

Passionfruit and vanilla cheesecake, coconut sorbet 16

Lemon Possets Brulee with Biscotti 16

Cheese Selection with Candied Walnuts, Quince and Crackers 26

Public Holidays and Sundays surcharge of 10%

 Vegetarian,  Vegan,  Gluten Free

