

LUNCH MENU

\$48**

Sourdough with Seaweed Butter

1 Starter + 1 Main + 1 Dessert or Coffee or Tea

\$58++

Sourdough with Seaweed Butter

2 Starters + 1 Main + 1 Dessert or Coffee or Tea

Starter

(Choose one/two for set)

Wild Mushroom Soup <	\$1 7	Hamachi Grilled Mango Ponzu Salsa, Pomelo, Shallot Chips	\$2 7
Liberty Tartare Sambal Emulsion, Spicy Mustard, Egg Yolk, Aonori, Shoestring Potato	\$26	Farmer's Market Salad Kale, Chicory, Smoked Almonds, Romesco, White Balsamic Vinaigrette	\$22
Prawn Pok Crispy Tofu Pocket filled with Laksa Prawn, Chilli Coconut	\$15	Add Chicken Breast +\$10 / Tiger Prawn +\$12 / Gochujang Salmon +\$15	
Main (Choose one)			
Gochujang Salmon Med Bowl Hummus, Coconut Rice, Mint Yogurt, Tomato Cucumber Salad, Soft Boiled Egg	\$32	Char Siu Pork Belly +\$8 8hrs Lychee Smoked, Coconut Rice, Gado Gado Asian Salad	\$36
Black Miso Cod +\$16 Yuzu & Orange Beurre Monte, Avruga Caviar, Dill Edamame Mash, Salty Finger	\$44	Impossible Katsu ♥ Truffle Mushroom Sauce, Cabbage, Teardrop Peppers, Seasonal Truffle	\$32
King Prawn Tagliatelle +\$4 Sambal Lobster Bisque, Tobiko Negi	\$34	Liberty Burger Wagyu Burger, Liberty BBQ Sauce, Aged Cheddar, Bacon	\$32
Bolognese Rigatoni Mascarpone, 24mm Parmigiano-Reggiano	\$30	Impossible Burger	\$30
French Chicken Breast +\$4 Madras Curry Corn Puree, Porcini Jus, Seasonal Vegetables	\$34	Caramelized Onion, BBQ Sauce Wagyu Flank Steak # +\$20	\$48
Summer Bliss Salad Heirloom Tomatoes, Burrata,	\$30	Australian Wagyu M56 Flank, Romesco, Brussels Sprout	
Chili Vinaigrette, Teardrop Peppers, Olive Oil Caviar, Salty Finger, Toast		Dessert	
Cid.		Daily Dessert	\$10
Sides		Burnt Cheesecake +\$3	\$14
Brussel Sprout 🚇	\$12	Davids	
Mash Potato 🖷 🕖	\$12	Drinks	
Truffle Fries	\$12 \$13	House White / Red	\$16
Sourdough ❷ Impossible Nuggets ❷	\$12 \$16	Cold Pressed Juice +\$5	\$10
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