

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 5 Types of Mushooms, Truffle Oil	\$1 7	Hamachi Grilled Mango Ponzu Salsa, Pomelo, Shallot Chips	\$27
Liberty Tartare 🕮 Sambal Emulsion, Spicy Mustard, Egg Yolk, Aonori, Shoestring Potato	\$26	Farmer's Market Salad 🕮 🥝 Kale, Chicory, Smoked Almonds, Romesco,	\$22
Prawn Pok Crispy Tofu Pocket filled with Laksa Prawn, Chilli Coconut	\$15	White Balsamic Vinaigrette Add Chicken +\$10 / Tiger Prawn +\$15 / Gochujang Salmon +\$15	

Main (Choose one)

Black Miso Cod (150g) +\$16 Yuzu & Orange Beurre Monte, Avruga Caviar, Dill Edamame Mash, Salty Finger	\$44	Smoked Meat of the Day is +\$8 Daily selected cut of Smoked Meat	\$36
Summer Bliss Salad Heirloom Tomatoes, Burrata, Chili Vinaigrette, Teardrop Peppers,	\$30	Liberty Burger Wagyu Burger, Liberty BBQ Sauce, Aged Cheddar, Bacon	\$32
Olive Oil Caviar, Salty Finger, Toast		Impossible Burger 🥑 Grilled Impossible Burger, Cheddar,	\$30
Impossible Katsu 	\$32	Caramelized Onion, BBQ Sauce	
Teardrop Peppers, Summer Truffle		King Prawn Tagliatelle 👜 + \$4 Sambal Lobster Bisque, Tobiko Negi	\$34
French Yellow Chicken Breast (230g) +\$4	\$34		
Corn-fed Chicken, Madras Curry Corn Puree, Porcini Jus, Seasonal Vegetables (Free from GMO, hormones & antibiotics)		Gochujang Salmon Med Bowl Hummus, Tumeric Rice, Mint Yoghurt, Tomato Cucumber Salad, Pickled Cabbage, Egg	\$32
Bolognese Rigatoni Mascarpone, 24m Parmigiano-Reggiano	\$30	Wagyu Flank Steak (150g) 🏐 + <mark>\$20</mark> Australian Wagyu M6 Flank, Romesco, Brussels Sprout	\$48

Sides

Brussel Sprout 🏐	\$12
Mash Potato 🕮 🥑	\$12
Truffle Fries 🥝	\$12
Sourdough 🥝	\$12
Impossible Nuggets 🥝	\$16

Dessert

Daily Dessert	\$10
Burnt Cheesecake +\$3	\$14

Drinks

House White /	Red	\$18
Cold Pressed	Juice + <mark>\$5</mark>	\$10