

LUNCH

menu

SOUP

LOBSTER BISQUE (cd, gf) \$16

lobster & shrimp bisque, lobster bites, roasted tomato oil

TOMATO & TORTILLA (vo, cd) \$12

guajillo tomato soup, shoestring tortilla chips, chicharron crumble (vo), sour cream, cilantro

RAW BAR

UNION CEVICHE (gf) \$23

wahoo, passion fruit 'aguachile', scotch bonnet sorbet, avocado gel, blush daikon, plantain chips

STEAK TARTARE (gfo) \$23

hand-cut Angus tenderloin, garnishes *Parisienne*, quail's egg yolk, togarashi tortilla chips (gfo), smoke dome

SALADS

CAESAR (gfo, cd, vo) \$16

half romaine, croutons, bacon crumbs, Caesar dressing, parmesan, Emmental crisp, *add: pickled anchovies \$3*

PEAR & BLUE CHEESE (veo, gf, cd, cn) \$18

Anjou pear, Gorgonzola, candied walnuts, cranberries, leaves, pear & white balsamic dressing

GREEK LAMB (gf, cd, vo) \$23

grilled lamb meatball skewer (vo), classic Greek salad, feta crumble, tzatziki dip

BURRITO BOWL (gfo, v, cd) \$20

tomato rice, fried black beans, roasted red bell peppers, charred sweetcorn, avocado, sour cream, pico de gallo, spiced tortilla chips, lime, tomatillo dressing

TUNA POKE (gf) \$25

sushi-grade yellowfin tuna, sesame avocado, mango, edamame, sushi rice, wakame, miso honey dressing

ASIAN MANGO (ve, cn, gf) \$20

mango, asparagus, beansprouts, edamame beans, watercress, leaves, cucumber, red pepper, red onion, candied nuts, cilantro, mint, green chilli, miso dressing

SALAD ADD-ONS

grilled chicken (plain or jerk) \$10, grilled blackened shrimp \$15, roasted Chilean salmon \$20, Angus steak (sliced) \$24, grilled wahoo \$15

ENTREES

STEAK FRITES (gf) \$39

chargrilled sirloin fillet, house fries, choice of sauce: chimichurri, red wine, mushroom (cd), green peppercorn *add: asparagus, broccolini, sprouts, all \$10 each*

CHICKEN SCHNITZEL \$26

panko-crusted chicken breast, escovitch pickles, potato and chive mayo salad, Korean BBQ sauce

FISH & CHIPS \$29

beer-battered wahoo goujons, fries, petit pois, tartare sauce, malt vinegar bottle

SEAFOOD PASTA (cd) \$39

shrimp, blackened wahoo, mussels, littleneck clams, capers, garlic & white wine sauce, tomatoes, linguine

CARIBBEAN LOBSTER (cd, gfo) \$45

an 8oz chargrilled Caribbean lobster tail (split), fries, butter drizzle, bearnaise sauce, charred lemon

MUSHROOM RISOTTO (v, cd, gf) \$29

cream of porcini & local black oyster mushrooms, aged parmesan, balsamic glaze, mushroom garnish

TERIYAKI STIR-FRY (ve) \$25

buckwheat noodles, mixed julienne vegetables, edamame beans, bok choy, teriyaki sauce, cilantro, *add: grilled tofu \$10, grilled shrimp \$15, grilled chicken \$10*

HANDHELD

ANGUS STEAK BURGER (gfo, cd) \$20

Angus steak patty (8oz), bacon, onion jam, TLP, chipotle mayo, brioche bun, *add: fries \$6, Cheddar \$3*

WAGYU CHEESEBURGER (gfo, cd) \$33

Australian F1 Wagyu patty (8oz), Cheddar melt, onion jam, crispy bacon, house burger sauce, all-butter brioche bun, TLP, *add: fries \$6*

CLUB SANDWICH (gfo, cd) \$22

jerk chicken, bacon, prosciutto cotto, Cheddar cheese, tomato, chipotle mayo, triple toast, *add: fries \$6*

WAHOO TACOS (x3) \$24

grilled wahoo, peri-peri dressing, rainbow slaw, pineapple foam, guacamole, serrano chilli, cilantro

LOBSTER ROLL & FRIES (cc, cd) \$29

poached Caribbean lobster tail, lemon mayo, scallions, brioche roll, fries, *upgrade: truffle parmesan fries +\$3*

(v) = vegetarian, (ve) = vegan, (vo) = vegetarian option,
(gf) = gluten free, (gfo) = gluten free option,
(cn) = contains nuts, (cc) = contains celery, (cd) = contains dairy.
Please advise any dietary restrictions before ordering.
A 16% gratuity is added to final checks.