LUNCH menu

PATE

TRUFFLE MUSHROOM (gfo, cd, v) $18
locally-grown mushrooms, white truffle, truffle panko, dehydrated black olive crumb, French cornichons, toast

SOUP

LOBSTER BISQUE (cd, gf) $16
lobster & shrimp bisque, lobster bites, roasted tomato oil

RAW BAR

UNION CEVICHE (gf) $23
wahoo, passion fruit 'aguachile', scotch bonnet sorbet, avocado gel, blush daikon, plantain chips

TUNA POKE (gf) $25
sushi-grade yellowfin tuna, sesame avocado, mango, edamame, sushi rice, wakame, miso honey dressing

TUNA TATAKI (gf) $25
yellow fin tuna 'mosaic', nori, pineapple foam, black tobiko, wasabi mayo, kafir limeleaf oil, fennel pollen, ponzu dipping sauce
add: house-made togarashi tortilla chips (gfo) $3

STEAK TARTARE (gfo) $23
hand-cut Angus tenderloin, kimchi, kewpie mayo, black sesame, nori, soy-cured 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: *anchovies $3, grilled chicken $10, roasted salmon $20*

PEAR & BLUE CHEESE (veo, gf, cd, cn) $18
Anjou pear, Gorgonzola, candied walnuts, cranberries, leaves, pear & white balsamic dressing

GREEK LAMB (gf, cd) $23
grilled lamb meatball skewer, classic Greek salad, feta crumble, tzatziki

BURRITO (gfo, v, cd) $20
tomato rice, fried black beans, roasted red bell peppers, charred sweetcorn, avocado, sour cream, pico de gallo, spiced tortillas, lime, tomatillo dressing

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

WAGYU MEATBALLS (cd) $29
Australian Wagyu and Angus meatballs, marinara sauce, blistered tomatoes, linguine, parmesan

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 FETTUCCINE (cd) $39
shrimp, wahoo, mussels, littleneck clams, capers, garlic & white wine sauce, tomatoes, fresh fettuccine

MUSHROOM RISOTTO (v, cd, gf) $29
cream of porcini & local black oyster mushrooms, aged parmesan, balsamic glaze, mushroom garnish

TERIYAKI STIR-FRY (ve, cn) $25
buckwheat noodles, mixed julienne vegetables, edamame beans, bok choy, teriyaki sauce, cilantro, Asian nuts
add: *grilled tofu $10, grilled shrimp (5) $15*

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, sticky 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, 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.