



## 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)

<b>Daily Soup</b> Chef Selection of Soup	\$18	<b>Salmon Tartare</b> Thai Dressing, Smoked Avocado, Fresh Herbs	\$23
<b>Liberty Tartare</b> Sambal Emulsion, Spicy Mustard, Egg Yolk, Aonori, Shoestring Potato	\$26	<b>Hamachi</b> Grilled Mango Ponzu Salsa, Pomelo, Shallot Chips	\$27
<b>Prawn Pok</b> Crispy Tofu Pocket filled with Laksa Prawn, Chilli Coconut	\$15	<b>Farmer's Market Salad</b> Kale, Chicory, Smoked Almonds, Romesco, White Balsamic Vinaigrette (add Chicken + \$10 / Chili Prawn + \$15 / Gochujang Salmon + \$15)	\$22

### MAIN

(Choose one)

<b>Trio Mushroom</b> Eryngii, Shimeji & Maitake Mushroom, Asian Tartar Sauce, Black Garlic	\$28	<b>Smoked Meat of the Day</b> +\$8 Daily selected cut of Smoked Meat	\$35
<b>Liberty Burger</b> Wagyu Burger, Liberty BBQ Sauce, Aged Cheddar, Bacon	\$30	<b>King Prawn Tagliatelle</b> +\$4 Sambal Lobster Bisque, Tobiko Negi	\$34
<b>Impossible Burger</b> Grilled Impossible Burger, Cheddar, Caramelized Onion, BBQ Sauce	\$30	<b>Gochujang Salmon Med Bowl</b> Hummus, Brown Jasmine Rice, Couscous, Mint, Tomato, Cucumber, Pickled Cabbage, Egg	\$30
<b>Daily Special</b> Ask your server for our Daily Special	M.P	<b>Wagyu Flank Steak</b> +\$20 Australian Wagyu M6 Flank, Romesco, Brussels Sprout	\$48

### Sides

Brussel Sprout	\$12
Mash Potato	\$12
Truffle Fries	\$12
Sourdough	\$12

### Dessert

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

### Drinks

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