



LUNCH MENU

\$48++

Sourdough with nori butter

1 starter + 1 main + 1 dessert/coffee or tea

\$58++

Sourdough with nori butter

2 starters + 1 main + 1 dessert/coffee or tea

STARTER

(Choose one/two for set)

Daily Soup Chef Selection of Soup	\$18	Salmon Tartare Thai dressing, smoked avocado, fresh herbs	\$23
Liberty Tartare Sambal emulsion, spicy mustard, egg yolk, aonori, shoestring potato	\$26	Hamachi Grilled Mango Ponzu Salsa, Pomelo, Shallot Chips	\$27
Prawn Pok Crispy tofu pocket filled with laksa prawn, chilli coconut	\$15	Farmer's Market Salad Kale, chicory, smoked Almonds, Romesco, white balsamic vinaigrette (add Chicken + \$10 / Chili Prawn + \$15 / Gochujang Salmon + \$15)	\$22

MAIN

(Choose one)

Trio Mushroom Eryngii, shimeji & maitake mushroom, Asian tartar sauce, black garlic	\$28	Smoked Meat of the Day +\$6 150g of daily selected cut of smoked meat	\$35
Liberty Burger Wagyu burger, Liberty BBQ sauce, aged cheddar, bacon	\$29	King Prawn Tagliatelle +\$4 Sambal lobster bisque, tobiko negi	\$32
Impossible Burger Grilled Impossible burger, cheddar, caramelized onion, BBQ sauce	\$29	Gochujang Salmon Med Bowl Hummus, brown jasmine rice, couscous, mint, tomato, cucumber, pickled cabbage, egg	\$30
Daily Special ask your server for our daily special	M.P	Wagyu Flank Steak +\$20 Australian wagyu M6 flank, romesco, brussels sprout	\$48

Sides

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

Dessert

Daily Dessert	\$10
Ice Cream Sandwich +\$3	\$14

Drinks

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