



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)

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 +\$8 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
Burnt Cheesecake +\$3	\$14

Drinks

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