# SUMMER LUNCH MENU

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| BREAD | EVRA x Baker D. Parker House Roll, organic olive oil 16 |
| APPETISER | Freshly Shucked Rock Oysters, champagne and kelp mignonette 7ea |
| | Wild Caught Smoked Salmon Crumpet, creme fraiche 18 |
| | Yellowfin Tuna, stracciatella, tomato & spiced gazpacho 34 |
| | CopperTree Farms Steak Tartare, toasted rye 30 |
| ENTREE | Albohros Island Scallops 'Rockefeller' 12ea |
| | Risotto of Fraser Isle Spanner Crab, pastis and saffron 38 / 48 |
| | Spaghetti con Prawns, mussels, chilli and fresh lemon 36 |
| | Crispy Woombeyan Chicken, fresh Asian-inspired rooftop salad 34 |
| MAIN COURSE | Blue Reef Coral Trout, heirloom tomatoes, capers and olives 56 |
| | Aylsebry Duck, creamy sweet potato puree & house jus gras 52 |
| | 180g CopperTree Farms Petite Eye Fillet 59 |
| | 300g CopperTree Farms Sirloin, Dry-aged 35 days 52 |
| FOR THE TABLE | 1kg CopperTree Farms Rib-Eye on the Bone, Dry-aged 35-days 134 |
| ROOFTOP FARM & MARKET | Tallow French Fries, smoked Tasman Sea Salt 14 |
| | Farm leaves, sherry and rooftop honey vinaigrette 16 |
| | Steamed Broccolini and Fioretti, lemon juice and organic olive oil 16 |

EVRA