

# LUNCH

COMMODORE ON THE PARK  
MONDAY – FRIDAY 11:30AM – 2PM

## SOMETHING TO START

Fresh Coffin Bay Oysters Natural ½ doz **21.0** | 1 doz **38.0 (gf)** Kilpatrick ½ doz **21.0** | 1 doz **40.0 (gf)**

Chef's soup – sour dough – butter **15.0**

Rosemary salt cob – olive oil – aged balsamic **9.0 (v) (ve) (df)**

Ciabatta – confit garlic – herbs – Pecorino **9.0 (v) (ve-m)**

Scallops – crisp potato - apple remoulade – celery – radish – chardonnay dressing **24.0 (gfm)**

Pressed lamb – rhubarb – radish – balsamic **24.0 (gf) (df)**

Beachport smoked trout – corn ribs – grilled corn – edamame – shallot – ponzu **24.0 (gf) (df)**

## QUICK LUNCH

Prawns – smoked bacon – jasmine rice – satay – baby coriander **entrée 24.0 / main 30.0 (gf)**

Toasted mix grains – nuts – roast pumpkin – whipped feta – pumpkin cheese – pomegranate vinaigrette **entree 20.0 / main 26.0 (v) (ve-m) + Chicken 4.5 + Braised lamb 6.0**

Roasted cauliflower – green harissa – hummus – cranberries – crispy chickpea **entrée 22.0 / main 28.0 (v) (ve) (gf) (df)**

Berkshire pork croquettes – pecorino – fennel cream – soft herbs **24.0 (3)**

Pasta puttanesca – orecchiette – olive – caper – roasted cherry tomato – garlic crumb **22.0 entrée / 28.0 main (v) (df) + Prawns 6.0**

## SANDWICHES, BURGERS + BURRITOS

Triple deck club sandwich of ham – chicken – cheese – bacon – tomato – lettuce – aioli – shoestring fries **20.0**

Beef burger – cheese – lettuce – tomato – bacon – tomato relish – aioli - shoestring fries **22.0**

Cuban sandwich - pork belly – ham – swiss- pickle – mustard - shoestring fries **22.0**

Fried buffalo cauliflower burger – lettuce – tomato – chipotle mayo - shoestring fries **18.0 (v)**

Korean fried chicken burger – lettuce – pickle – aioli - shoestring fries **22.0**

Chicken burrito – rice – corn salsa + chips – smashed avo – chipotle mayo - shoestring fries **22.0**

# SOMETHING MORE SUBSTANTIAL

Roasted chicken supreme – Paris mash – confit leek – chicken jus **34.0 (gf)**

Berkshire Pork belly – burnt apple puree – charred radicchio – pickled apple – sherry vinaigrette **35.0 (gf)**

King George Whiting – kitchen salad – tartare – lemon - shoestring fries **39.0 (df) (gfm)**

Chargrilled Beachport ocean trout – fennel – pea – yoghurt – salsa verde **34.0 (gf)**

Twelve hour braised lamb – soft polenta – pearl onions – quinoa crisp – young herbs **32.0 (gf)**

Soy glazed roasted pumpkin – Persian fetta – pumpkin cheese – spiced savoury granola – salsa verde **28.0 (gf) (v) (ve-m)**

## FROM THE GRILL

**ALL STEAKS SERVED WITH CRISPY POTATO STRINGS + BAKED ONION**

300G Grain-fed 9+ Mayura Signature Series Wagyu rump **54.0 (gf)**

300G Porterhouse **42.0 (gf)**

250G Eye fillet **50.0 (gf)**

### CONDIMENT SELECTION:

Peppercorn cognac cream | Rosemary + anchovy compound butter |

Horseradish | Mustard duo – Hot English + Wholegrain

## SIDES

Triple cooked potato – confit garlic – rosemary salt **9.0 (v) (ve) (df)**

Honey roasted carrots – soy – sesame **9.0 (gf) (v) (df)**

Shoestring fries – rosemary salt - mayo **9.0 (v) (df)**

Kitchen salad – gem lettuce – cherry tomato – cucumber – capsicum – sherry vinaigrette **9.0 (gf) (df) (v) (ve)**

Green beans – crispy pancetta – pine nuts **9.0 (gf) (df)**

Fried corn ribs – Chipotle chilli – lime aioli – manchago cheese **9.0 (v) (ve-m)**

Roast vegetable – pumpkin – beetroot – celeriac – granola – green harissa **9.0 (v) (ve-m) (gf)**

(v) Vegetarian • (ve) Vegan • (ve-m) Vegan modified • (gf) Gluten Free • (df) Dairy Free • (gfm) Gluten Free Modified.