

queensyard

TWO-COURSE LUNCH

\$39 PER PERSON

STARTERS | SELECT ONE

West Coast Oysters / *preserved sudachi koshō, trout roe, black vinegar mignonette*

Brooklyn Burrata / *Mediterranean olive & cocoa nib crumble, Castelvetrano olive puree, Sicilian pistachios, toasted brioche*

Prawn "Cocktail" / *three poached shrimp, cocktail sauce, lemon*

Venison Tartare / *caviar, fig dressing, chive oil, mustard crisp, \$5 supp*

MAINS | SELECT ONE

Romaine Salad / *grapefruit, pickled mustard seeds, hazelnut, Champagne vinaigrette (vegan) | add chicken \$8 / shrimp \$10 / steak \$12*

House-Made Rigatoni / *ramp pesto, pistachio, romano pecorino, pickled ramps*

Skate Katsu / *roasted baby carrots, potato strings, buttermilk & wasabi cream*

Queensburger / *welsh cheddar, choice of chips or salad, churchill sauce add bacon \$3 / add Benton's bacon jam \$5*

Wild Mushroom Risotto / *locally foraged mushrooms, parmesan, mascarpone \$10 supp, add truffles \$20*

Filet Mignon / *potato gratin, caramelized onion & black garlic purée, juniper borderlaise or peppercorn, \$25 supp*

SUMMER FRIDAYS LUNCH

INCLUDES A QUEENSYARD SIGNATURE GIN & TONIC | \$49 PER PERSON
AVAILABLE FRIDAYS ONLY

G&Ts | SELECT ONE

Pinky Up / *Greenall's Wild Berry Gin, Fever Tree Mediterranean Tonic, Cranberry*

All-Rounder / *Tanqueray 10, Indian Tonic, Lime, Mint, Cucumber*

English Garden / *Tanqueray 10, Elderflower Tonic, Lemon, Thyme & Rosemary*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.