

Wednesday - Friday

12PM - 2PM

# 87 Club Street Wine Room

## Set Lunch Menu

2 Course | \$38

3 Course | \$48

1/

Beef tartare, wasabi, confit egg, sourdough  
Caramelised shallot tart tartin, cashel blue cheese  
Cured spanish mackerel

2/

Pan seared snapper, fennel salad, miso beurre blanc, warm peas & lentils  
Short ribs au poivre, pepper sauce, frites, watercress salad  
Handkerchief pasta, spring peas, vermouth sauce

3/

Vanilla cream cheese mille-feuille, raspberry, vanilla cream cheese  
Steamed & burnt citrus pudding, citrus curd, confit orange, olive oil ice cream  
Cheese selection, 32 month comte, brie, cashel blue (+\$12 supplement)

## Sommelier's Lunch Pick

\$15/gls

### Bubbles

Muskat Otonell, Gruner Veltliner, Zweigelt, Sauvignon Blanc | Kalkspitz, Pet Nat |  
Christoph Hoch NV | Kremstal, Austria

### Blanc

Chardonnay | Il Pumo | San Marzano 2020 | Puglia, Italy

### Rouge

Cab Sav, Cab Franc, Petit Verdot, Merlot | Edging | Mobbile 2019 | Tasmania,  
Australia

### Blush

Pinot Noir, Pinot Meunier, Chardonnay, Bacchus, Regent | Balfour Nanette's Rose |  
Hush Heathe 2020 | Weald, England