

## friday lunch

warm wholemeal sourdough with cultured butter 2

## “something light”

mezze plate with char-grilled turkish bread 18

summer tomato gazpacho with crème fraiche sorbet and a warm sourdough roll 18

bruschetta with tasmanian smoked salmon, avocado salsa and extra virgin olive oil 14

spanish paprika, salt and pepper calamari with wild rocket and saffron & lemon aioli 18

## from the grill

merguez sausages with potato puree, caramelised onion and jus 24

crisp skin market fish fillet with steakhouse chips or mixed leaf salad 24

rangers valley 300day grainfed wagyu sirloin red wine jus and steakhouse chips 35

## express lunch

*served with a glass of house white, red, beer or soft drink*

pyrama kitchen salad  
with grilled chicken or smoked salmon 20

pasta of the day 20

chargrilled free range chicken burger with avocado, tomato, lettuce, swiss cheese and  
steakhouse chips 20

bbq wagyu beef burger with tomato, lettuce, swiss cheese, pickled cucumber, aioli and  
steakhouse chips 20

boston bay mussels with tomato, chilli, pommes frites & aioli 20

beer battered flathead fillets with steakhouse chips and housemade tartare sauce 20

## sides

wild rocket and parmesan 7

steamed greens with lemon pressed extra virgin olive oil 7

steakhouse chips 7

## trading hours

dinner wed-sat 6pm-9.30pm

breakfast sat and sun 8am-3.00pm

brunch sat and sun 12 noon-3.00pm

lunch fri 12 noon-2.30pm

byo wed and thurs only \$10 per bottle

please be respectful of our neighbours whilst dining and leaving

chef: jim larcán

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