

LUNCH MENU



\$258+

Focaccia with butter

1 starter + 1 main + 1 dessert/coffee or tea

\$358+

Focaccia with butter

2 starters + 1 main + 1 dessert/coffee or tea

STARTERS

Daily Soup Chef Selection of Soup	\$108	Asian Gado Salad Shredded seasonal vegetables, penut vinaigrette	\$118
Hamachi Smoked mango ponzu salsa, pomelo, shallot Chips	\$128	Crab Cake Arugula, yuzu kosho tartar	\$138
Liberty Caesar Young romaine, smoked white anchovies, tomato, bacon, parmesan	\$128	Liberty Tartare USDA beef tartare, crispy chili oil aioli, pickled grapes, parmesan, sunchoke chips	\$128
Burrata +\$30 Pistachio pesto, focaccia toast	\$168		

MAINS

Daily Pasta Ask your server for our daily special	\$188	Chicken Supreme +\$20 French yellow chicken breast, maple carrot, cipollini onion, broccolini	\$238
King Prawn Tagliatelle +\$20 Sambal lobster bisque, tobiko, negi	\$228	Char Siu Pork Belly Cherrywood smoked, coconut rice, herb salad	\$198
Gochujang Salmon Med Bowl Hummus, brown quinoa, mint, tomato, cucumber, pickled cabbage, egg	\$198	Liberty Burger Wagyu burger, Liberty BBQ sauce, American cheddar, bacon	\$188
Miso Black Cod +\$50 Canadian black cod, eggplant, coleslaw, soy ginger dressing	\$288	Impossible Burger Impossible burger patty, American cheddar, grilled halloumi, caramelized onion, BBQ sauce	\$188

STEAK

Served with creamy mashed potatoes, grilled vegetables, scamorza béarnaise and sukiyaki au jus

Southern Ranges Farm Grass Fed M4 + Bavette, US, 8oz +\$20	\$248	St. Helens Wet Aged Premium Angus Beef, Ribeye, US, 8oz +\$130	\$338
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DESSERTS

Daily Dessert Ask your server for our daily special	\$38	Tiramisu +\$15	\$68
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SIDES

Brussels Sprout	\$88
Mashed Potatoes	\$88
Truffle Fries	\$68
Green Salad	\$88

DRINKS

Fresh Lime Soda	\$60
Lemon Lime Bitter	\$65
House White / Red	\$70
Liberty Juice	\$60