



Let's Do Lunch

(Available Tuesday to Friday)

2 Courses \$50 per person / 3 Courses \$65 per person

Szechuan Calamari | Garlic Chilli Sauce | Peanuts | Miso Aioli

or

Brisbane Valley Quail | Pancetta | Fig | Heritage Carrot | Native Dukkha |
Smoked Yoghurt

Free Range Pork Belly | Jamon Croquette | Celeriac Remoulade | Apple

or

Barramundi | Skordalia | Leek | Oyster Mushroom | Asparagus |
Verjus Butter

Parisian Tartlet | Hazelnut Espresso Ice Cream | Caramelised Tangelo |
Vanilla Bean Oil

or

Crème Brulée | Coconut Shortbread | Marshmallow | Calamansi

Sides

Sourdough Baguette | Caramelised Butter | EVOO Balsamic | 7

Hand Cut Chips | Red Gum Salt | Aioli | 11

Butter Beans | Smoked Garlic Vinaigrette | Mountain Pepper Leaf | 12

Charred Pumpkin | Coriander | Coconut Lime Yoghurt | 12

Leaf Salad | Chardonnay Vinaigrette | 10

One Account Per Table

Available Tuesday to Friday for lunch (Mar – Oct 31st)
Not available on special occasion days | No further discounts apply for this menu
Menu subject to change without notice