



Let's Do Lunch

(Available Tuesday to Saturday)

2 Courses \$55 per person / 3 Courses \$70 per person

Brisbane Valley Quail | Parsnip | Jamon | Red Cabbage | Apple |
Hazelnut Beurre Noisette

Or

Grilled Haloumi | Romesco | Chickpea | Dukkah | Chimichurri

Coral Coast Barramundi | Cauliflower | Fennel | Buttered Leek |
Shellfish Velouté

Or

Tajima Wagyu Brisket Point | Potato Purée | Shimeji Mushroom |
Pearl Onion | Bearnaise

Crème Brulée | Kaffir Lime | Pineapple Curd | Coconut Puffed Rice |
Lychee Gel

Or

Woombye Triple Cream Brie | Quince Paste | Muscatels | Pear |
Ironbark Honey | Walnut Bread | Lavosh

Sides

Danny's Bread Organic Sourdough | Cultured Butter | Smoked Salt | 8
Chips | Smoked Salt | Aioli | 11

Chargrilled Broccolini | Sesame Emulsion | Wild Rice Furikake | 12
Pumpkin | Egyptian Dukkah | Yoghurt Dressing | Coriander | 12
Bitter Leaf | Soft Herbs | Lemon Vinaigrette | 10

One Account Per Table

Available Tuesday to Saturday for lunch (30 Jan - 31 Oct)
Not available on special occasion days | No further discounts apply for this menu
Menu subject to change without notice