



## Let's Do Lunch

(Available Tuesday to Friday)

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

Mooloolaba King Prawns | Tamarind Sauce | Papaya Salad |  
Peanuts | Chilli | Coriander

*Or*

Brisbane Valley Quail | Corn Velouté | Baby Gem | Speck |  
Broad Bean | Quail Jus

---

Coral Coast Barramundi | Pea Mousse | Smoked Potato  
Preserved Lemon | Trout Roe

*Or*

Rare Breed Black Berkshire Pork Belly | Jamon Croquette |  
Charred Sugarloaf | Cauliflower | Pickled Walnut

---

Crème Brûlée | Coconut | Raspberry | White Chocolate

*Or*

Woombye Triple Cream Brie | Quince Paste | Muscatels | Pear |  
Rainforest Honey | Fig Toast | Lavosh

### Sides

Danny's Bread Organic Sourdough | Cultured Butter | Smoked Salt | 10  
Chips | Herb Salt | Aioli | 12

Butter Beans | Smoked Garlic Vinaigrette | Mountain Pepper | 14

Charred Pumpkin | Tahini Whipped Yoghurt | Egyptian Dukkha | 14

Mixed Leaf | Pickled Eschalot | Cucumber | Radish | Lemon Vinaigrette | 12

**One Account Per Table | Available Tuesday to Friday for lunch (9 Jan – 30 Oct)**  
**Not available on special occasion days | No further discounts apply for this menu |**  
**Menu subject to change without notice**