

LET'S DO LUNCH

TWO COURSES 55PP | THREE COURSES 70PP

Available Tuesday to Friday ~ until 30th October

Hand Made Burrata | Persimmon | Hazelnut | Red Elk (GF, N)

OR

Moreton Bay Squid | Papaya Salad | Tamarind Sauce | Peanuts | Coriander (A, GF)

Coral Coast Barramundi | Broad Bean | Potato + Leek Fricassee | Leek Oil |
Chicken Butter Sauce (A, GF)

OR

Riverine Beef Cheek MBS 2+ | Pomme Purée | Pickled Shallot | Garlic + Chive Crumb

Caramelised Honey Crème Brûlée | Coconut Crunch | Gingerbread Ice Cream

OR

Charlston Jersey Brie | Quince Paste | Muscatels | Pear | Rainforest Honey |
Fig Toast | Lavosh

A little more . . .

Live Oysters (Ea) Mignonette (A, GF)	7
Grilled Broccolini Whipped Sunflower Lemon Oil (GF)	15
Coast Kipfler Potatoes Aged Parmesan Truffle Salt (GF)	16

Patina Wine Journey

Two or three expertly matched wines selected to complement your banquet experience

The River Pairing 25pp

Two (2) 100mL glasses

The Heritage Journey 35pp

Three (3) 100mL glasses

Two-Hour Patina Pour 55pp

Available for whole table only

