Festive Let's Do Lunch

TWO COURSES WITH PATINA WINE PAIRING | 70 PP

Celebrate the season with a festive edition of our 'Let's Do Lunch'.
Enjoy two courses, with a choice of one of two dishes for each course,
each complemented by a carefully selected wine pairing.

Mooloolaba King Prawns | Caramelised Yoghurt | Nduja | Smoked Garlic | Wasabi Cress (A)

OR

Burrata | Heritage Tomato | Tomato Nectar | Basil Oil | Balsamic (V, GF)

Duck Leg Confit | Pomme Purée | Chive | Pickled Eschsallot | Pancetta Crumb (GF)

OR

Coral Coast Barramundi | Ajo Blanco | Baby Turnip | Pickled Grape | Asparagus (A, N)

Vegetarian option available

A little more . . .

Live Oysters (Ea) | Mignonette (A, GF)	7
Sourdough Baguette | Caramelised Butter | Smoked Salt	12
Grilled Broccolini | Whipped Sunflower | Lemon Oil (GF)	15
Coast Kipfler Potatoes | Aged Parmesan | Truffle Salt (GF)	16

Available Tuesday to Friday ~ 10 November to 24 December

Seafood Origins (A) Australian (I) Imported (M) Mixed | (GF) Gluten Free | (N) Nut