



LUNCH MENU

Two Courses - 35

Three Courses - 45

ENTRÉE (Select One)

Chicken liver parfait, pickled wild cucumbers, charred bread (GFO)

Spiced lamb ribs, paprika salt, pickled baby cucumber, fresh lime, aioli (DF)

Wagyu and chorizo meatballs, spiced tomato sauce, smoked scamorza, crusty bread (GFO, DFO)

Mushroom arancini, house red sauce, salsa verde, bocconcini, parmesan (V)

MAIN (Select One)

Pie, ale-braised Angus beef, potato cream, mushy peas, jus

Steak, 250g Angus rump, grass fed, Chef's house slaw, confit shallots, creamed potato, complimentary sauce (GF)

Fish, Queensland barramundi, creamed peas, russet fries, chunky tartare (DFO)

Mediterranean Cevapi, 360g flamed, house-made pork sausages, horseradish slaw, capsicum relish, chimichurri (GF)

Vegetarian, roasted cauliflower, pearl barley, baby carrots, kale, tahini yoghurt, pomegranate, fried chickpeas (GFO, DF, VGN O)

DESSERT (Select One)

Sorbet with mixed berries - see your waiter for details (GF, DF, VGN)

Espresso Martini, Six Tricks vodka, Kahlua, Licor 43, fresh espresso

Lemon cheesecake, berry sorbet, dark fruits, raspberry sauce

One Cheese with local honey, house made mustard fruits, crackers, Queensland grapes (GFO, V)
Please see your waiter for this week's cheese selection.

SIDES

Slaw 14
Shaved cabbage, red onion, creamy lime dressing (GF, DF, V)

Brussels Sprouts 15
Smoked bacon, aged balsamic (GF)

Carrot 13
Honey glazed, toasted pine nuts, sorrel (GF, V)

Salad 17
Cucumber, tomato, pickled red onion, butter lettuce, buttermilk dressing, grated feta (GF, V)

Creamed Potato Mash 16
Chef's sous vide & whipped potato mash, Grana Padano grate (GF, V)

Fries 12
Sea salt, aioli (GF, DF, V)

Potato 15
Crunchy chats, house bearnaise, sea salt (GF, V)

WHAT'S ON AT



LUNCH SPECIAL

Monday - Saturday until 3:30pm

2 courses - \$35 | 3 courses - \$45

Minimum 2 guests

FROM
\$35

SUPER TUESDAY

Tuesdays from 5pm

*Minimum 2 guests | Minimum 3 courses each
Tuesday dinner | Super Tuesday menu*

50%
OFF FOOD

OYSTERS & BUBBLES

Wednesdays from 5pm

*18-Oyster Platter for two | Bottomless Italian Sparkling (1.5hr)
Resident Pianist - Live from 5:30pm*

Minimum 2 guests

\$50_{PP}

STEAK NIGHT

Thursdays from 5pm

*250g Porterhouse or Angus Rump
Served with russet fries, Chef's slaw & House gravy.*

Bookings essential

\$30

SUNDAY ROAST

Sundays all day

Try our premium roast, served with a selection of seasonal sides.

Lunch & Dinner

\$35