

Gold Group Dining

Menu \$105pp

ENTRÉE - (to share)

CURED SALMON (LDO, LG)

Grapefruit & chardonnay dressing, pickled daikon, dill crema, shaved fennel

GARLIC BREAD (V, LGO)

Rustic loaf, garlic butter, parsley, mozzarella, parmesan

BEEF TARTARE (LD, LG)

Honey & orange, soy sauce, furikake, sriracha aioli, corichons, rice paper crisp

MAIN - (choice)

WAGYU RUMP | 300g

330 day grain fed, MB4-5+, Darling Downs Region, Southern QLD

with pickled slaw, rustic chips, house jus

FILLET MIGNON | 250g

70 days grain fed, Royal Western Maranoa region, QLD, Australian smoked bacon

with pickled slaw, rustic chips, house jus

CAULIFLOWER ROAST (LG, LD, VG, V)

Carrot puree, harissa, chilli crunch, chimichurri, toasted pine nuts, spinach, charred lemon

BARRAMUNDI (LG, LDO)

Pan seared barramundi, coconut cauliflower puree, fennel, tenderstem broccoli, asparagus, pancetta, sage butter

CRISPY SKINNED CHICKEN (LG)

Carrot puree, hasselback potato, charred zucchini, sweet corn, pan jus

SIDES - (to share)

SEASONAL GREENS (LD, LG, V, VG)

Toasted almonds, olive oil, flaked salt

ROASTED PUMPKIN (LDO, LG, V, VGO)

Maple, pesto whipped ricotta, pine nuts, dukkah, heirloom tomatoes

DESSERT - (choice)

TOFFEE PUDDING (LD, V, VG, LG)

Butterscotch sauce, vanilla sorbet, candied walnuts

CHEESECAKE (V)

Salted miso dulce de leche, charred grapefruit & orange, marmalade

CHOCOLATE DELICE (V)

Chocolate ganache, raspberries, cacao sponge, chocolate soil

V - VEGETARIAN | VG - VEGAN | LG - LOW GLUTEN | LD - LOW DAIRY | O - OPTION

Please inform a team member if you have any allergies or intolerances. We will do our utmost to accommodate your needs.

However, please note that as our menu is freshly prepared in our kitchen, trace allergens may still be present.

Silver Group Dining

Menu \$90pp

ENTRÉE - (to share)

SALT & PEPPER SQUID (LD)

Tomato nahm jim, yuzu mayonnaise, lemon pepper

GARLIC BREAD (V, LGO)

Rustic loaf, garlic butter, parsley, mozzarella, parmesan

BEEF TARTARE (LD, LG)

Honey & orange, soy sauce, sriracha aioli, furikake, corichons, rice paper crisp

MAIN - (choice)

EYE FILLET | 200g

*70 days grain fed, Royal Western Maranoa region, QLD
with pickled slaw, rustic chips, house jus*

CAULIFLOWER ROAST (LG, LD, VG, V)

Carrot puree, harissa, chilli crunch, chimichurri, toasted pine nuts, spinach, charred lemon

BARRAMUNDI (LG, LDO)

Pan seared barramundi, coconut cauliflower puree, fennel, tenderstem broccoli, asparagus, pancetta, sage butter

CRISPY SKINNED CHICKEN (LG)

Carrot puree, hasselback potato, charred zucchini, sweet corn, pan jus

SIDES - (to share)

SEASONAL GREENS (LD, LG, V, VG)

Toasted almonds, olive oil, flaked salt

DESSERT- (to share)

CHEESECAKE (V)

Salted miso dulce de leche, charred grapefruit & orange, marmalade

STICKY TOFFEE PUDDING (LD, LG, V, VG)

Butterscotch sauce, vanilla sorbet, candied walnuts

V - VEGETARIAN | VG - VEGAN | LG - LOW GLUTEN | LD - LOW DAIRY | O - OPTION

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Bronze Group Dining

Menu \$75pp

ENTRÉE - (to share)

SALT & PEPPER SQUID (LD)

Tomato nahm jim, yuzu mayonnaise, lemon pepper

GARLIC BREAD (V, LGO)

Rustic loaf, garlic butter, parsley, mozzarella, parmesan

MAIN - (choice)

RUMP | 400g

*150 days grain fed, MB2+, Darling Downs region, QLD & NSW,
with pickled slaw, rustic chips, house jus*

CAULIFLOWER ROAST (LG, LD, VG, V)

Carrot puree, harissa, chilli crunch, chimichurri, toasted pine nuts, spinach, charred lemon

BARRAMUNDI (LG, LDO)

*Pan seared barramundi, coconut cauliflower puree, fennel, tenderstem broccoli, asparagus,
pancetta, sage butter*

CRISPY SKINNED CHICKEN (LG)

Carrot puree, hasselback potato, charred zucchini, sweet corn, pan jus

SIDES - (to share)

SEASONAL GREENS (LD, LG, V, VG)

Toasted almonds, olive oil, flaked salt

V - VEGETARIAN | VG - VEGAN | LG - LOW GLUTEN | LD - LOW DAIRY | O - OPTION

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