

Bronze Group Dining \$65pp

ENTRÉE - (to share)

SALT & PEPPER SQUID (DF)

Lemon, aioli

RUSTIC GARLIC & CHEESE CORN BREAD (V)

SLOW-COOKED BEEF CROQUETTES

Smoky aioli, fried onions

MAIN - (choice)

RUMP: 400gm (GF)

Thousand Guineas Australian Shorthorn, Liverpool Plains, Southern NSW, grain fed, MB2+, with pickled slaw, rustic chips, house jus

EYE FILLET: 180gm (GF)

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

FLANK: 250gm (GF)

Macka's 100% pure black angus, 150 day grain fed MB4+, Gloucester NSW, with pickled slaw, rustic chips, house jus

ROASTED CHICKEN (GF)

Local chicken breast, confit leg, smoked pumpkin puree, pancetta, peas, crispy kipfler potatoes, tarragon pan jus

PUMPKIN, PRUNE & PINE NUT RISOTTO (V)

Spinach, goats cheese, crispy sage

SIDES - (to share)

SEASONAL GREENS (VG,GF)

Extra virgin olive oil, sea salt

GF= Gluten Free | VG= Vegan | V= Vegetarian

Silver Group Dining \$80pp

ENTRÉE - (to share)

SALT & PEPPER SQUID (DF)

Lemon, aioli

RUSTIC GARLIC & CHEESE CORN BREAD (V)

SLOW-COOKED BEEF CROQUETTES

Smoky aioli, fried onions

MAIN - (choice)

RUMP: 400gm (GF)

Thousand Guineas Australian Shorthorn, Liverpool Plains, Southern NSW, grain fed, MB2+, with pickled slaw, rustic chips, house jus

EYE FILLET: 180gm (GF)

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

FLANK: 250gm (GF)

Macka's 100% pure black angus, 150 day grain fed MB4+, Gloucester NSW, with pickled slaw, rustic chips, house jus

ROASTED CHICKEN (GF)

Local chicken breast, confit leg, smoked pumpkin puree, pancetta, peas, crispy kipfler potatoes, tarragon pan jus

PUMPKIN, PRUNE & PINE NUT RISOTTO (V)

Spinach, goats cheese, crispy sage

PAN ROASTED HUMPTY DOO BARRAMUNDI (GF)

Saffron clam broth, confit leek and onions, samphire potatoes

SIDES - (to share)

SEASONAL GREENS (VG,GF)

Extra virgin olive oil, sea salt

DESSERT - (choice)

STICKY TOFFEE PUDDING (VG, GF)

Butterscotch sauce, vanilla sorbet, candied walnuts

CHOCOLATE MOUSSE

Brandy snap basket, oreo crumb, sesame seed tuille, seasonal berries

GF= Gluten Free | VG= Vegan | V= Vegetarian

Gold Group Dining \$95pp

ENTRÉE - (to share)

KING FISH SASHIMI (GF)

Fennel, finger lime, butter milk dressing, green oil, sea parsley

RUSTIC GARLIC & CHEESE CORN BREAD (V)

SLOW-COOKED BEEF CROQUETTES

Smoky aioli, fried onions

MAIN - (choice)

WAGYU EYE OF RUMP: 300gm (GF)

AACO, Darling Downs Region, QLD, 330 days grain finished, MB4+, with pickled slaw, rustic chips, house jus

EYE FILLET: 180gm (GF)

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

RIB FILLET: 300gm (GF)

Pinnacle, Pasture fed, MB2+, Gippsland Victoria

ROASTED CHICKEN (GF)

Local chicken breast, confit leg, smoked pumpkin puree, pancetta, peas, crispy kipfler potatoes, tarragon pan jus

PUMPKIN, PRUNE & PINE NUT RISOTTO (V)

Spinach, goats cheese, crispy sage

PAN ROASTED HUMPTY DOO BARRAMUNDI (GF)

Saffron clam broth, confit leek and onions, samphire potatoes

SIDES - (to share)

SEASONAL GREENS (VG, GF)

Extra virgin olive oil, sea salt

HEIRLOOM TOMATO SALAD (V, GF)

Goat's curd, black olive, roast beetroot, seasonal leaves, white balsamic

DESSERT - (choice)

STICKY TOFFEE PUDDING (VG, GF)

Butterscotch sauce, vanilla sorbet, candied walnuts

CHOCOLATE MOUSSE

Brandy snap basket, oreo crumb, sesame seed tuille, seasonal berries

NEW YORK STYLE CHEESE CAKE

Lemon coulis, candied lemons

GF= Gluten Free | VG= Vegan | V= Vegetarian