

# Bronze Group Dining \$65pp

## ENTRÉE - (to share)

### SALT & PEPPER SQUID (LD)

*Lemon, aioli*

### RUSTIC GARLIC & CHEESE CORN BREAD (V)

### BEEF TATAKI (LD, LG)

*Ponzu, sesame, wakame, pickled daikon*

## 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*

### CHICKEN BREAST (LG)

*King brown mushroom, carrot purée, crispy chicken skin, jus gras, snow pea*

### BUTTERNUT PUMPKIN ROAST (VG)

*Beetroot hummus, mixed grain salad, pomegranate, tahini dressing*

## SIDES - (to share)

### SEASONAL GREENS ( VG,GF)

*Extra virgin olive oil, sea salt*

LG= Low Gluten | VG= Vegan | V= Vegetarian

# Silver Group Dining \$82pp

## ENTRÉE - (to share)

### **SALT & PEPPER SQUID (DF)**

*Lemon, aioli*

### **RUSTIC GARLIC & CHEESE CORN BREAD (V)**

### **BEEF TATAKI (LD, LG)**

*Ponzu, sesame, wakame, pickled daikon*

## MAIN - (choice)

### **RUMP: 400gm (LG)**

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

### **EYE FILLET: 180gm (LG)**

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

### **FLANK: 250gm (LG)**

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

### **CHICKEN BREAST (LG)**

*King brown mushroom, carrot puree, crispy chicken skin, jus gras, snow pea potatoes, tarragon pan jus*

### **BUTTERNUT PUMPKIN ROAST (VG)**

*Beetroot hummus, mixed grain salad, pomegranate, tahini dressing*

### **PAN FRIED AUSTRALIAN BARRAMUNDI (LG)**

*Sautéed cavolo nero, caramelised leek, kipfler potatoes, harissa, pinenut gremolata, lemon*

## SIDES - (to share)

### **SEASONAL GREENS (VG, LG)**

*Extra virgin olive oil, sea salt*

## DESSERT - (choice)

### **STICKY TOFFEE PUDDING (VG, LG)**

*Butterscotch sauce, vanilla sorbet, candied walnuts*

### **NEW YORK STYLE CHEESECAKE (V)**

*Lemon coulis, candied lemon, raspberries*

LG= Low Gluten | VG= Vegan | V= Vegetarian

# Gold Group Dining \$95pp

## ENTRÉE - (to share)

### **GIN CURED SALMON (LG)**

*Compressed cucumber, tonic gel, pickled lemon, dill mayo, prawn crackers*

### **RUSTIC GARLIC & CHEESE CORN BREAD (V)**

### **BEEF TATAKI (LD, LG)**

*Ponzu, sesame, wakame, pickled daikon*

## MAIN - (choice)

### **WAGYU EYE OF RUMP: 300gm (LG)**

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

### **EYE FILLET: 180gm (LG)**

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

### **RIB FILLET: 300gm (LG)**

*Pinnacle, Pasture fed, MB2+, Gippsland Victoria*

### **CHICKEN BREAST (LG)**

*King brown mushroom, carrot puree, crispy chicken skin, jus gras, snow pea*

### **BUTTERNUT PUMPKIN ROAST (VG)**

*Beetroot hummus, mixed grain salad, pomegranate, tahini dressing*

### **PAN FRIED AUSTRALIAN BARRAMUNDI (LG)**

*Sautéed cavolo nero, caramelised leek, kipfler potatoes, harissa, pinenut gremolata, lemon*

## SIDES - (to share)

### **SEASONAL GREENS (VG,GF)**

*Extra virgin olive oil, sea salt*

### **BETROOT AND BURRATA SALAD (LG, V, VGO)**

*Medley tomatoes, roquette, apple vinaigrette*

## DESSERT - (choice)

### **STICKY TOFFEE PUDDING (VG, LG)**

*Butterscotch sauce, vanilla sorbet, candied walnuts*

### **WHITE CHOCOLATE & ALMOND PARFAIT (LG, V)**

*Honeycomb, salted caramel sauce, almond crumb*

### **NEW YORK STYLE CHEESE CAKE**

*Lemon coulis, candied lemons*

LG= Low Gluten | VG= Vegan | V= Vegetarian