

Bronze Group Dining

Menu

ENTRÉE - (to share)

SALT & PEPPER SQUID (LD)

Lemon, aioli

GARLIC & CHEESE CORN BREAD (V, LGO)

BEEF TATAKI (LD, LG)

Ponzu, sesame, wakame, pickled daikon

MAIN - (choice)

RUMP: 400gm

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

EYE FILLET: 180gm

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

FLANK: 250gm

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

CHICKEN SUPREME (LD)

*Bush tomato & Lemon pepper stuffing, hasselback potato, charred zucchini, snow pea tendril,
jus gras*

BUTTERNUT PUMPKIN ROAST (LG, VG)

Spiced chickpea and pomegranate salad, Beetroot hummus, tahini dressing, lemon

SIDES - (to share)

SEASONAL GREENS (LD, LG, V, VG)

Toasted almonds, olive oil, flake salt

Silver Group Dining

Menu

ENTRÉE - (to share)

SALT & PEPPER SQUID (LD)

Lemon, aioli

GARLIC & CHEESE CORN BREAD (V, LGO)

BEEF TATAKI (LD, LG)

Ponzu, sesame, wakame, pickled daikon

MAIN - (choice)

RUMP: 400gm

Darling Downs Region, QLD & NSW, grain fed, MB2+, pickled slaw, rustic chips, house jus

EYE FILLET: 180gm

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

FLANK: 250gm

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

CHICEKN SUPREME (LD)

Bush tomato & Lemon pepper stuffing, hasselback potato, charred zucchini, snow pea tendrils, jus gras

BUTTERNUT PUMPKIN ROAST (LG, VG)

Spiced chickpea and pomegranate salad, Beetroot hummus, tahini dressing, lemon

PAN FRIED AUSTRALIAN BARRAMUNDI (LD, LG)

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

SIDES - (to share)

SEASONAL GREENS (LD, LG, V, VG)

Toasted almonds, olive oil, flake salt

DESSERT - (choice)

STICKY TOFFEE PUDDING (V, LG)

Butterscotch sauce, vanilla sorbet, candied walnuts

MANGO & COCONUT BAKED CHEESECAKE (V)

Freeze dried raspberries, berry coulis

Gold Group Dining

Menu

ENTRÉE - (to share)

GIN CURED SALMON (LG, LD)

Compressed cucumber, tonic gel, dill mayo, prawn crackers

GARLIC & CHEESE CORN BREAD (V, LGO)

BEEF TATAKI (LD, LG)

Ponzu, sesame, wakame, pickled daikon

MAIN - (choice)

WAGYU RUMP: 300gm

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

EYE FILLET: 180gm

AACO, Darling Downs Region, QLD, 300 days grain fed, with pickled slaw, rustic chips, house jus

RIB FILLET: 300gm

Pinnacle, Pasture fed, MB2+, Gippsland Victoria

CHICKEN SUPREME (LD)

Bush tomato & Lemon pepper stuffing, hasselback potato, charred zucchini, snow pea tendril, jus gras

BUTTERNUT PUMPKIN ROAST (VG, LG)

piced chickpea and pomegranate salad, Beetroot hummus, tahini dressing, lemon

PAN FRIED AUSTRALIAN BARRAMUNDI (LG)

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

SIDES - (to share)

SEASONAL GREENS (LD, LG, V, VG)

Toasted almonds, olive oil, flake salt

BEETROOT AND BURRATA SALAD (LG, V)

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

MANGO & COCONUT BAKED CHEESE CAKE (V)

Freeze dried raspberries, berry coulis