

Gold Group Dining

Menu \$95pp

ENTRÉE - (to share)

SALMON CARPACCIO (LD, LG)

Vodka & beetroot cured salmon, dill cream, wakame, nori dust, furikake

GARLIC BREAD (LGO)

Rustic loaf, garlic butter, parsley, mozzarella, parmesan

BEEF TARTARE (LG, LD)

Honey & soy dressing, orange zest, furikake, sriracha aioli, tapioca cracker

MAIN - (choice)

WAGYU RUMP: 300gm

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

EYE FILLET: 200gm

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 days grain fed MB4+, Barrington Hinterland NSW, with pickled slaw, rustic chips, house jus

CHICKEN SUPREME (LD, LG)

Butter bean puree, grilled zucchini, charred corn, lemon myrtle, hasselback potato

HARISSA CAULIFLOWER (V, VG, LD, LG)

Butter bean puree, chickpeas, toasted pine nuts, charred lime, chimichurri, chilli crunch

BARRAMUNDI (LG)

Cauliflower puree, sage & caper butter, asparagus, blossom cauliflower, lemon verbena oil

SIDES - (to share)

SEASONAL GREENS (V, VG, LD, LG)

Toasted almonds, olive oil, flaked salt

MAPLE ROASTED PUMPKIN (V, VG, LD, LG)

Toasted seed mix, butter bean puree, chilli

DESSERT - (choice)

STICKY TOFFEE PUDDING (V, VG, LD)

Butterscotch sauce, vanilla sorbet, candied walnuts

TIRAMISU (V)

Coffee soaked savoiardi biscuits, mascarpone, coffee cream, kahlua, cocoa

BASQUE BAKED CHEESE CAKE (LG, V)

Miso salted caramel, charred orange and grapefruit, marmalade

Bronze Group Dining

Menu \$65pp

ENTRÉE - (to share)

SALT & PEPPER SQUID (LDO)

Tomato nahm jim, yuzu mayonnaise

GARLIC BREAD (LGO)

Rustic loaf, garlic butter, parsley, mozzarella, parmesan

BEEF TARTARE (LD, LG)

Honey & soy dressing, orange zest, furikake, sriracha aioli, tapioca cracker

MAIN - (choice)

RUMP: 400gm

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

EYE FILLET: 200gm

*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 days grain fed MB4+, Barrington Hinterland NSW,
with pickled slaw, rustic chips, house jus*

CHICKEN SUPREME (LD, LG)

Butter bean puree, grilled zucchini, charred corn, lemon myrtle, hasselback potato

HARISSA CAULIFLOWER (V, VG, LD, LG)

Butter bean puree, chickpeas, toasted pine nuts, charred lime, chimichurri, chilli crunch

SIDES - (to share)

SEASONAL GREENS (V, VG, LD, LG)

Toasted almonds, olive oil, flaked salt

Silver Group Dining

Menu \$82pp

ENTRÉE - (to share)

SALT & PEPPER SQUID (LDO)

Tomato nahm jim, yuzu mayonnaise

GARLIC BREAD (LGO)

Rustic loaf, garlic butter, parsley, mozzarella, parmesan

BEEF TARTARE (LG,LD)

Honey & soy dressing, orange zest, furikake, sriracha aioli, tapioca cracker

MAIN - (choice)

RUMP: 400gm

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

EYE FILLET: 200gm

*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 days grain fed MB4+, Barrington Hinterland NSW,
with pickled slaw, rustic chips, house jus*

CHICKEN SUPREME (LD, LG)

Butter bean puree, grilled zucchini, charred corn, lemon myrtle, hasselback potato

HARISSA CAULIFLOWER (V, VG, LD, LG)

Butter bean puree, chickpeas, toasted pine nuts, charred lime, chimichurri, chilli crunch

BARRAMUNDI (LG)

Cauliflower puree, sage & caper butter, blossom cauliflower, asparagus, lemon verbena oil

SIDES - (to share)

SEASONAL GREENS (V, VG, LG, LD)

Toasted almonds, olive oil, flaked salt

DESSERT - (choice)

STICKY TOFFEE PUDDING (LD, V, VG)

Butterscotch sauce, vanilla sorbet, candied walnuts

BASQUE BAKED CHEESECAKE (LG, V)

Miso salted caramel, charred orange and grapefruit, marmalade