

# Gold Group Dining

Menu \$105pp

## ENTRÉE - (to share)

### **BRIE (V, LGO)**

*Whipped brie, hot honey, mandarin, extra virgin olive oil, sourdough*

### **BREAD**

*Olive tapenade, smoked butter*

### **BEEF TARTARE**

*Rice cracker, cornichons, chives, shallots, honey soy dressing, toasted sesame seeds, cured egg yolk*

## MAIN - (choice)

### **WAGYU RUMP | 300g**

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

### **FILLET MIGNON | 250g**

*70 day grain fed, Royal Western Maranoa region, QLD, smoked bacon, with pickled slaw, rustic chips and jus*

### **MUSHROOM SKEWER (VG, LG)**

*Charred oyster mushroom, savoy cabbage, celeriac puree, braised lentils, salsa verde (VG, LG)*

### **BARRAMUNDI**

*Pan seared barramundi, citrus hollandaise, charred corn, broccolini, crispy kipfler potatoes, herb oi*

### **PAN SEARED CHICKEN**

*Mashed potatoes, wild mushroom & mustard cream, sage, seasonal greens, spinach, crispy chicken skin*

## SIDES - (to share)

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

*Toasted almonds, preserved lemon dressing, flaked salt*

### **CAESAR SALAD (LDO, LGO, VO)**

*Baby cos, parmesan cheese, anchovies, crispy jamon, egg, croutons*

## DESSERT - (choice)

### **CITRUS BABA RHUM**

*Citrus sponge drizzled with mandarin and passionfruit syrup, caramelised pineapple, lime zest, coconut whipped crea*

### **BAKED CHEESECAKE (V)**

*Lemon and mandarin curd, shortbread crumble, pear compote, meringue*

### **CHOCOLATE DELICE**

*Chocolate ganache, aéro sponge, chocolate crumble, raspberries*

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

SEAFOOD ORIGIN: A - AUSTRALIAN | I - IMPORTED | M - MIXED

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, nori, lemon*

### **BRIE (V, LGO)**

*Whipped brie, hot honey, mandarin, extra virgin olive oil, sourdough*

### **BREAD**

*Olive tapenade, smoked butter*

## MAIN - (choice)

### **EYE FILLET | 200g**

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

### **MUSHROOM SKEWER (VG, LG)**

*Charred oyster mushroom, savoy cabbage, celeriac puree, braised lentils, salsa verde*

### **BARRAMUNDI**

*Pan seared barramundi, citrus hollandaise, charred corn, broccolini, crispy kipfler potatoes, herb oil*

### **PAN SEARED CHICKEN**

*Mashed potatoes, wild mushroom & mustard cream, sage, seasonal greens, spinach, crispy chicken skin*

## SIDES - (to share)

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

*Toasted almonds, preserved lemon dressing, flaked salt*

## DESSERT- (choice)

### **BAKED CHEESECAKE (V)**

*Lemon and mandarin curd, shortbread crumble, pear compote, meringue*

### **CITRUS BABA RHUM**

*Citrus sponge drizzled with mandarin and passionfruit syrup, caramelised pineapple, lime zest, coconut whipped cream*

V - VEGETARIAN | VG - VEGAN | LG - LOW GLUTEN | LD - LOW DAIRY | O - OPTION  
SEAFOOD ORIGIN: A - AUSTRALIAN | I - IMPORTED | M - MIXED

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

# Bronze Group Dining

Menu \$75pp

## ENTRÉE - (to share)

### SALT & PEPPER SQUID (LD)

*Tomato nahm jim, yuzu mayonnaise, nori, lemon*

## BREAD

*Olive tapenade, smoked butter*

## MAIN - (choice)

### RUMP - 400g

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

### MUSHROOM SKEWER (VG, LG)

*Charred oyster mushroom, savoy cabbage, celeriac puree, braised lentils, salsa verde*

## BARRAMUNDI

*Pan seared barramundi, citrus hollandaise, charred corn, broccolini, crispy kipfler potatoes, herb oil*

## PAN SEARED CHICKEN

*Mashed potatoes, wild mushroom & mustard cream, sage, seasonal greens, spinach, crispy chicken skin*

## SIDES - (to share)

### SEASONAL GREENS (LD, LG, V, VG)

*Toasted almonds, preserved lemon dressing, flaked salt*

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

SEAFOOD ORIGIN: A - AUSTRALIAN | I - IMPORTED | M - MIXED

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.