

Gold Group Dining

Menu \$110pp

ENTRÉE - (to share)

BREAD (V, LGO)

Smoked butter, green olive tapenade

BEEF TARTARE (LG, LD)

Orange zest, honey & soy dressing, toasted sesame seeds, cornichons, chives, sriracha aioli

STRACCIATELLA (LGO, VO)

Mortadella, cracked black pepper, extra virgin olive oil, charred orange

MAIN - (choice)

BARRAMUNDI (LG, A)

Pan seared barramundi, smoked buttermilk broth, mussels, edamame, green peas, dill oil

PAN SEARED CHICKEN (LG)

Pommes puree, mushroom and pancetta sauce, seasonal greens, spinach

ZAA'TAR CAULIFLOWER (VG, LG)

Turmeric & lemon tahini dressing, herbed chickpea salad, cumin & maple roasted hazelnuts, crispy curry leaves

FILLET MIGNON (LGO)

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

WAGYU RUMP 300G (LGO)

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

SIDES - (to share)

SEASONAL GREENS (LG, VG)

Toasted almonds, preserved lemon dressing, flaked salt

CAESAR SALAD (LGO, VO, LDO)

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

DESSERT

CHEESECAKE (V)

Baked cheesecake, strawberry & shiraz compote, meringue, pistachio, strawberry powder

CHOCOLATE DELICE (V)

Textures of mouse, aero sponge, chocolate crumble, raspberry

STICKY TOFFEE PUDDING (VG, LG)

Vegan toffee sauce, candied walnuts, vanilla gelato

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. Menu is subject to change based on seasonality and availability of produce.

Silver Group Dining

Menu \$92pp

ENTRÉE - (to share)

SALT & PEPPER SQUID (LD)

Tomato nahm jim, yuzu mayonnaise, nori, lemon

BREAD (V, LGO)

Smoked butter, green olive tapenade

CHICKEN PATE (LGO)

Onion marmalade, smoked sea salt, olive oil, pickled cucumber, popped capers, brioche

MAIN - (choice)

BARRAMUNDI (LG, A)

Pan seared barramundi, smoked buttermilk broth, mussels, edamame, green peas, dill oil

PAN SEARED CHICKEN (LG)

Pommes puree, mushroom and pancetta sauce, seasonal greens, spinach

ZAA'TAR CAULIFLOWER (VG, LG)

Turmeric & lemon tahini dressing, herbed chickpea salad, cumin & maple roasted hazelnuts, crispy curry leaves

EYE FILLET (LGO)

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

SIDES - (to share)

SEASONAL GREENS (LG, VG)

Toasted almonds, preserved lemon dressing, flaked salt

DESSERT

CHEESECAKE (V)

Baked cheesecake, strawberry & shiraz compote, meringue, pistachio, strawberry powder

STICKY TOFFEE PUDDING (VG, LG)

Vegan toffee sauce, candied walnuts, vanilla gelato

V - VEGETARIAN | VG - VEGAN | LG - LOW GLUTEN | LD - LOW DAIRY | O - OPTION Seafood Origin: (A) Australian (I) Imported (M) Mixed

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Bronze Group Dining

Menu \$80pp

ENTRÉE - (to share)

SALT & PEPPER SQUID (LD)

Tomato nahm jim, yuzu mayonnaise, nori, lemon

BREAD (VG, LGO)

Smoked butter, green olive tapenade

MAIN - (choice)

BARRAMUNDI (LG, A)

Pan seared barramundi, smoked buttermilk broth, mussels, edamame, green peas, dill oil

PAN SEARED CHICKEN (LG)

Pommes puree, mushroom and pancetta sauce, seasonal greens, spinach

ZAA'TAR CAULIFLOWER (VG, LG)

Turmeric & lemon tahini dressing, herbed chickpea salad, cumin & maple roasted hazelnuts, crispy curry leaves

RUMP 400G (LGO)

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

SIDES - (to share)

SEASONAL GREENS (LG,VG)

Toasted almonds, preserved lemon dressing, flaked salt

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