



\$85 Weekend Long Lunch **9 Courses**

**Price Per Person | Whole Table Only | Min 2 People |
Available Saturday & Sunday Lunch Only**

Danny's Bread Organic Sourdough | Cultured Butter | Smoked Salt

Abrolhos Island Scallops | Shiitake Chawanmushi | Ginger |
Black Sesame | Dried Shallot

Brisbane Valley Quail | Corn Velouté | Baby Gem | Speck |
Broad Bean | Hazelnut

Zucchini Flowers | Buffalo Ricotta + Lemon | Romesco | Olive

Coral Coast Barramundi | Jerusalem Artichoke | Spring Peas |
Skordalia | Champagne Butter Sauce

2GR Full Blood Wagyu Flank MBS 6-7+ | Green
Peppercorn Mustard | Roast Garlic | Jus

Chips | Herb Salt | Aioli

Mixed Leaf | Pickled Eschalot | Cucumber | Radish |
Lemon Vinaigrette

Crème Brûlée | Coconut | Raspberry | White Chocolate

**Add 2 Hours of Free-Flowing Wine for \$50 Per Person
(Whole Table Only)**

Veuve Ambal Blanc de Blanc | Até Pinot Grigio |

Rameau d'Or Petite Amour Rosé | Até Cabernet Sauvignon

**One account per table | Menu subject to change without notice
No weekend surcharge**