



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

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

Sourdough Baguette | Caramelised Butter | Smoked Salt

Moreton Bay Squid | Papaya Salad | Tamarind Sauce | Peanuts |
Coriander

Brisbane Valley Quail | Beluga Lentils | Speck | Oyster Mushroom |
Smoked Yoghurt

Buffalo Mozzarella | San Danielle Prosciutto | Witlof | Ironbark Honey |
Fig | Macadamia

Coral Coast Barramundi | Creamed Parsnip | Fennel Pollen | Pickled
Fennel | Apple + Celery Vinaigrette

Chauvel Citrus Fed Wagyu MBS 6-7 Rump Cap 200g |
Green Peppercorn Mustard | Red Wine Jus

Chips | Herb Salt | Aioli

Mixed Leaf Salad | Soft Herbs | Lemon Vinaigrette

Crème Brûlée | Coconut | Raspberry | Caramelised 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 |
Not available on special occasion days | No further discounts apply for this menu**