

## LET'S DO LUNCH

### TWO COURSES 55PP | THREE COURSES 70PP

*Available Tuesday to Friday ~ until 6<sup>th</sup> November*

Hand Made Burrata | Persimmon | Hazelnut | Red Elk (GF, N)

OR

Moreton Bay Squid | Papaya Salad | Tamarind Sauce | Peanuts |  
Coriander (A, GF)

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Coral Coast Barramundi | Broad Bean | Potato + Leek Fricassee | Leek  
Oil | Chicken Butter Sauce (A, GF)

OR

Riverine Beef Cheek MBS 2+ | Pomme Purée | Pickled Shallot |  
Garlic + Chive Crumb

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Caramelised Honey Crème Brûlée | Coconut Crunch | Gingerbread Ice Cream

OR

Charlston Jersey Brie | Quince Paste | Muscatels | Pear | Rainforest Honey |  
Fig Toast | Lavosh

*A little more...*

Live Oysters (Ea) | Mignonette (A, GF) 7

Grilled Broccolini | Whipped Sunflower | Lemon Oil (GF) 15

Coast Kipfler Potatoes | Aged Parmesan | Truffle Salt (GF) 16

## *Patina Wine Journey*

*Two or three expertly matched wines selected to complement your banquet experience*

**The River Pairing** 25pp

Two (2) 100mL glasses

**The Heritage Journey** 35pp

Three (3) 100mL glasses

**Two-Hour Patina Pour** 55pp

*Available for whole table only*

