

Lunch Menu

Small plates

Chips, Murray River rosemary salt flakes, aioli	7
Crumbed Queen olives + wild Australian olives, ciabatta, aioli	15
Bao buns- tempura chicken, kimchi mayo, purple cabbage slaw	16
Chicken + pickled ginger wontons, crispy Funori, street chilli sauce	16
Fried local zucchini flowers with whipped feta, pumpkin risotto, black garlic puree	18
Sashimi salmon, chili +soy ginger, avocado + wasabi puree, tempura leek, sea succulents	20
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce	18
Townsville half shell scallops with zhoug + pickled blueberries	19

Larger Plates

Asian bowl- chicken dumplings, noodles, mushroom, poached egg, soy broth, chilli paste	21
Corn + leek ravioli, blackened corn, sage, torched feta, caramelized onion puree	30
Chicken Salad- quinoa, baby beets, grilled stone fruit, avocado, pickled shallot, spinach, mayo	22
Bento- Sashimi salmon w/chili + soy ginger, tempura chicken Bao buns, chicken + pickled ginger wontons, Sichuan calamari on Malaysian chilli sauce	24
Barramundi + chips, baby cos & avocado salad, tartare – <i>grilled or battered</i>	22 33
Steak sandwich, bacon, cos, sherry glazed onion, Swiss cheese, chilli mayo, chips	22
Thai BBQ chicken, laksa sauce, bamboo fried rice, roasted pumpkin, lotus	30
MSA Black Angus eye fillet, baby carrot, almonds, olive soil, burnt onion, jus	39
Duck breast, saffron feta tortellini, carrot, textures, savoy + Jamón foam, jus	39
Veal saltimbocca Milanese with tomato, capers, courgette, basil & mozzarella salad	39

Dessert

Affogato- house-made vanilla bean ice cream, almond biscotti, espresso, Baileys	13
Chocolate caramel brulee, brandy wafer, vanilla ice cream	15
Raspberry + mango mousse cake, pistachio crisp, coconut ice cream	16
Our tiramisu- coffee mascarpone, chocolate sponge, Kahlua, Ebuta coffee ice cream	17

Luncheon Special Menu- 1 course \$25, 2 course \$35, 3 course \$45
Includes one of the following- glass of selected beer or wine- see your waiter,
or 750ml San Pellegrino Mineral Water

Entrée

Crumbed Queen olives + wild Australian olives, ciabatta, aioli
 Sashimi salmon, chili +soy ginger, avocado + wasabi puree, tempura leek, sea succulents
 Bao buns- tempura chicken, kimchi mayo, purple cabbage slaw

Main

Asian bowl- chicken dumplings, noodles, mushroom, poached egg, soy broth, chilli paste
 Chicken Salad- quinoa, baby beets, grilled stone fruit, avocado, pickled shallot, spinach, mayo
 Barramundi + chips, baby cos & avocado salad, tartare – *grilled or battered*
 Steak sandwich, bacon, cos, sherry glazed onion, Swiss cheese, chilli mayo, chips

Dessert

Raspberry + mango mousse cake, pistachio crisp, coconut ice cream
 Affogato- house-made vanilla bean ice cream, almond biscotti, espresso, Baileys

Thank you for dining with us today

Handling fee of 1.1% applies to all card transactions; 15% Public Holiday surcharge