

Lunch Menu 12pm -2pm

Small plates

Chips, Murray River rosemary salt flakes, aioli	8.5
Panko fried feta stuffed green olives, ciabatta, aioli	12
Bao buns- coconut chicken, herbs, Asian slaw, chilli aioli	15
Bao buns- pork belly, herbs, Asian slaw, chilli aioli	15
Chicken + pickled ginger Thai rolls, pickles, soy	18
Sichuan pepper dusted calamari on Malaysian chilli sauce	19
Townsville scallops, salmon + herb mousse, pickled radish, basil oil	20

Larger Plates

Gnocchi, wild mushroom cream, sage butter, wood ear mushrooms	26
Prawn linguini, Oak Valley cherry tomatoes, garlic, chilli, spring onion, peas, sherry, pecorino	33
Chicken salad- coconut braised chicken, Asian slaw, herbs, spicy dressing	26
Miso glazed salmon salad- quinoa, avocado, spinach, corn, herbs, cucumber, dill sambal	26
Roasted Magnetic Coast King prawns, green harissa, watercress, chips	36
Barramundi + chips, baby cos & avocado salad, aioli – grilled or battered	33
Steak sandwich, bacon, cos, sherry glazed onion, Swiss cheese, chilli mayo, chips	23
Indonesian fried chicken, Asian slaw, Nasi goreng, herbs, JAM kecap manis	35
MSA Rib fillet 300gm, potato rosti ball, pickled beet, charred corn & quinoa	42

Dessert

Affogato- house-made vanilla bean ice cream, almond biscotti, espresso, Baileys	13
Persian love cake, pomegranate, rose petal, pistachio, honeycomb, spiced mascarpone	16
Molten chocolate lava cake, raspberry sorbet, berries, candied chilli, aero chocolate (allow 15mins)	16

Luncheon Special Menu- 1 course \$26, 2 course \$36, 3 course \$46 Includes one of the following- glass of selected beer or wine- see your waiter, or 750ml San Pellegrino Mineral Water

Entrée

Panko fried feta stuffed green olives, ciabatta, aioli Bao buns- coconut chicken, herbs, Asian slaw, chilli aioli Sichuan pepper dusted calamari on Malaysian chilli sauce

Main

Chicken salad- coconut braised chicken, Asian slaw, herbs, spicy dressing Barramundi + chips, baby cos & avocado salad, aioli – *grilled or battered* Gnocchi, wild mushroom cream, sage butter, wood ear mushrooms

Dessert

Persian love cake, pomegranate, rose petal, pistachio, honeycomb, spiced mascarpone 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*