



Lunch Menu 12pm -2pm

Please scan the QR code & click the link to check in

Chips, Murray River rosemary salt flakes, aioli	8.5
Marinated green + wild olives, pine nuts, hummus, EVOO, ciabatta	15
Bao buns- coconut chicken, herbs, Asian slaw, chilli aioli	15
Bao buns- crispy prawn, herbs, cos, pickled cucumber. chilli aioli	16
Oxtail dumplings, soy broth, pickles	19
Marinated Dunsborough octopus, Nduja sauce, fennel, pickled cucumber	22
Sichuan pepper dusted calamari on Malaysian chilli sauce	20
Townsville scallops, ocean pesto, blistered tomatoes	22
Lamb loin, Jerusalem artichoke, peas, corn, pomegranate, kale	24
Gnocchi, wild mushroom cream, sage butter, wood ear mushrooms	26
Prawn + calamari strozzapreti, vine tomatoes, garlic, chilli, spring onion, peas, pecorino	35
Chimichurri chicken + haloumi salad- spinach, corn, pomegranate, beetroot, raisins	26
Pesto calamari salad, gem lettuce, quinoa, avocado, cucumber, cherry tomatoes	26
Barramundi + chips, baby cos & avocado salad, aioli – <i>grilled or battered</i>	34
Steak sandwich, bacon, cos, sherry glazed onion, Swiss cheese, chilli mayo, chips	24
Indonesian fried chicken, Nasi goreng, herbs, JAM kecap manis	34
250gm Eye fillet, potato rosti, confit beetroot, local goats curd, radish, spiced textures	40
Dessert	
Lemon tart with clotted cream	12
Golden Gaytime Affogato, espresso, Baileys	16
Raspberry mascarpone mousse, jaffa chocolate, Ube shard, pistachio floss	16
Molten chocolate lava cake, raspberry sorbet, glazed pear (allow 15mins)	17

Luncheon Special Menu- 1 course \$28, 2 course \$38, 3 course \$48
Includes one of the following- glass of selected beer or wine- see your waiter,
or 1Lt San Pellegrino Mineral Water

Entrée

- Oxtail dumplings, soy broth, pickles
- Marinated green + wild olives, pine nuts, hummus, EVOO, ciabatta
- Sichuan pepper dusted calamari on Malaysian chilli sauce

Main

- Chimichurri chicken + haloumi salad- spinach, corn, pomegranate, beetroot, raisins
- Barramundi + chips, baby cos & avocado salad, aioli – *grilled or battered*
- Gnocchi, wild mushroom cream, sage butter, wood ear mushrooms

Dessert

- Lemon tart with clotted cream
- Affogato- vanilla ice cream, espresso, Baileys

Thank you for dining with us today

Handling fee of 1.1% applies to all card transactions