



Lunch Menu 12pm -2pm

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

Chips, Murray River rosemary salt flakes, aioli	9
Tempura broccoli, spicy chilli sauce	9
Marinated green + wild olives	10
Crispy fried coconut chicken, street chilli sauce, mayo	16
Red curry goat wontons, palm sugar + black vinegar dressing, kaffir lime	19
Townsville zucchini flowers, cauliflower + almond cream, chimichurri puffed lentils	21
Salmon sashimi, pickled clams + sea greens, cucumber, kabayaki sauce	22
Sichuan pepper dusted calamari on Malaysian chilli sauce	21
Townsville scallops, kelp gribiche, sweet pickled cucumbers	23
Tempura quail, almond milk tofu, mushroom, asparagus	23
Gnocchi, wild mushroom cream, sage butter, mushrooms	30
Prawn + calamari stozzapreti, vine tomatoes, garlic, chilli, spring onion, peas, pecorino	36
Summer shredded coconut chicken salad- corn, pomegranate, broccolini, black rice, eggplant kasundi	27
Townsville prawn + mango salad, spinach, quinoa, avocado, cucumber, Italian dressing	32
Barramundi + chips, baby cos & avocado salad, aioli – <i>grilled or battered</i>	35
Steak sandwich, bacon, cos, sherry glazed onion, Swiss cheese, chilli mayo, chips	24
Thai spiced crispy chicken, yellow miso eggplant, aromatic green curry, herbs, black rice	34
Duck breast, potato fondant, witlof, pickled cherries + onion, cherry kuzu	40
250gm Eye fillet, shiitake mushroom, broccolini with black bean glaze + herbs, jus	42
Dessert	
Bush honey gelato, orange blossom cream, bee pollen chocolate wafer	16
Gaytime affogato- dark chocolate dome, caramel ice cream, Baileys, espresso	17
Triple chocolate + mandarin tart, hazelnut praline, raspberry + white chocolate dome	18
Coconut parfait, spiced pineapple, pineapple gel, coconut + kaffir lime cream	17
Molten chocolate lava cake, baked apple, macadamia crumb, coconut ice cream (allow 15mins)	18

Luncheon Special Menu 1 course \$30, 2 course \$40, 3 course \$50
Includes one of the following- glass of selected beer or wine- see your waiter,
or 500ml Antipodes Mineral Water

Entrée

Crispy fried coconut chicken, street chilli sauce, mayo
Townsville zucchini flower, cauliflower + almond cream, chimichurri puffed lentils
Salmon sashimi, pickled clams + sea greens, cucumber, kabayaki sauce

Main

Summer shredded coconut chicken salad- corn, pomegranate, broccolini, black rice, eggplant kasundi
Barramundi + chips, baby cos & avocado salad, aioli – *grilled or battered*
Gnocchi, wild mushroom cream, sage butter, mushrooms

Dessert

Triple chocolate + mandarin tart, hazelnut praline
Affogato- vanilla ice cream, espresso, Baileys

Thank you for dining with us today

Handling fee of 1.1% applies to all card transactions