



Lunch Menu 12pm -2pm

Chips, Murray River rosemary salt flakes, aioli	10	
Marinated green + wild olives, ciabatta	15	
Crispy fried coconut chicken, street chilli sauce, mayo	16	
Red curry goat wontons, palm sugar + black vinegar dressing, kaffir lime	20	
Townsville zucchini flowers, marinated halloumi, romesco, zucchini pickle	23	
Sichuan pepper dusted calamari on Malaysian chilli sauce	23	
Salmon crudo, avocado mousse, mandarin, smoked garlic aioli, Aleppo pepper	25	
Bug + reef fish tortellini, Blue Swimmer crab, turnip, chive oil	28	42

Gnocchi, wild mushroom cream, sage butter, mushrooms	30	
Prawn + calamari strozzapreti, vine tomatoes, garlic, chilli, spring onion, peas, pecorino	36	
Biber salcasi lamb salad, pumpkin, hazelnuts, herbs, burrata, tomatoes, rocket, fig vino cotto	28	
Barramundi + chips, baby cos & avocado salad, aioli – <i>grilled or battered</i>	37	
Musakhan chicken, preserved lemon ricotta, bbq green beans, quince vino cotto dressing, textures	35	
Steak sandwich, bacon, cos, sherry glazed onion, Swiss cheese, chilli mayo, chips	25	
Massaman curry of Kimberly Red beef + kipfler potato, quinoa stir fry	34	
Duck breast, baby beet, sprout hay, spiced rhubarb, pickled Inca berries, native pepperberry jus	43	
300gm Kimberly Red Sirloin	45	
220gm MSA Eye Fillet	50	
<i>Steaks served with mushroom + leek rotolo, parmesan crisp, black garlic, romesco, jus</i>		

Dessert

Pistachio + quince tart, orange chocolate ice cream, sesame wafer	18	
Blackberry + white chocolate brulee, tonka bean ice cream, vanilla tuile	18	
Peanut semifreddo, lemon curd, chocolate pretzel, caramelize chocolated crumb	18	
Mt Edna single origin chocolate lava cake, Davidson plum meringue, salted caramel ice cream (15 mins)	20	

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, marinated halloumi, romesco, zucchini pickle
Red curry goat wontons, palm sugar + black vinegar dressing, kaffir lime

Main

Massaman curry of Kimberly Red beef + kipfler potato, quinoa stir fry
Barramundi + chips, baby cos & avocado salad, aioli – *grilled or battered*
Gnocchi, wild mushroom cream, sage butter, mushrooms

Dessert

Blackberry + white chocolate brulee, tonka bean ice cream
Affogato- vanilla ice cream, espresso, Baileys

Thank you for dining with us today

Handling fee of 1.1% applies to all card transactions