



LUNCH MENU



STARTERS

Turkish bread, hummus, dukkha, micro herbs (DF, N)	17
Soup of the day, sour dough, soft butter (GFO, V)	19
Za'atar roasted eggplant, shakshuka, crispy kale salad, labna, basil oil, toasted pine nuts (V, N, GF)	22
Fremantle long leg octopus, smoked paprika aioli, shaved fennels, avocado mousse, grilled chorizo (GF, DF, S)	28
Tasting board, selection of cured meat & cheese, mix olives, pickled vegetables, crispy bread, rosemary grissini	35

MAINS

Salt & pepper calamari, citrus aioli, rocket and quinoa salad, honey mustard dressing (DF, GFO)	29
Harissa marinated chicken skewers, preserved lemon & olive couscous, mint yoghurt	32
Humpty-doo barramundi, rustic fries with aioli, garden salad with house dressing	44
Wagyu rump MB 9+ 300g, balsamic vinegar glazed shallots, rosemary kipfler potatoes, blistered cherry tomato, herb butter Add red wine sauce 4	62
Crispy pumpkin gnocchi, wild mushrooms, burned butter, tarragon, toasted hazelnut, whipped buffalo ricotta	33

GOLDFINCH CLASSICS

Crispy battered flathead, house salad, rustic fries, aioli, lemon	32
Chicken schnitzel, garden salad, house dressing, rustic fries, aioli add gravy 4	31
Wagyu beef patty, milk bun, bacon, double cheese, lettuce, tomato, red onion, pickle, burger sauce, rustic fries	31



SIDES

Broccolini , lemon, pine nuts (GF, DF, N)	14
Sautéed seasonal vegetables (GF, DF, V)	14
Green garden salad, house dressing (GF, DF, V)	12
Rustic fries with aioli	14

STONEBAKED PIZZA

Margherita, Napoli sauce, fior di latte mozzarella, basil	28
Pork & Fennel mince, mozzarella, red onions, roasted red capsicum	28
Serrano ham, brie cheese, confit garlic, mozzarella, mushrooms, rocket	30
Dukkah spiced pumpkin, mozzarella, pumpkin, red onion, arugula (V, N)	28

SWEET TREATS

Donuts with nutella & vanilla ice cream	15
Baked Alaska, raspberry, mango, lemon sorbet, torched meringues	19
Warm chocolate fondant, raspberry coulis, caramel ice cream, chocolate soil, hazelnut praline	21
Trio of gelato, chocolate, vanilla, salted caramel, fresh berries, chocolate soil, (GF, V, N)	18
Local cheese selection - brie, blue, cheddar, fresh grapes, nuts, dried apple, pear & fig chutney, rosemary grissini, sprouted grain lavosh, charcoal falwasser	32



S – Signature dish
V – Vegetarian
VG – Vegan
GF – Gluten Free
GFO – Gluten Free Option
DF – Dairy Free
N – contains Nuts

Our food is prepared in a working kitchen. Please be aware that there is always a risk that traces of allergens may be transferred to ingredients during storage or preparation of food.
Therefore, we are unable to guarantee that any food item is free from traces of allergens.
Please inform your waiter of any dietaries.

15% public holiday surcharge applies.



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