



signature RESTAURANT

60.0

TWO COURSE LUNCH

ENTRÉES

Black Angus Tartare

Fermented strawberry, crumpet, bone marrow emulsion, Oscietra caviar *(df)*

Fraser Island Spanner Crab

Watermelon, lemongrass, yuzu mayonnaise, cucumber + radish *(df, gf)*

Brisbane Valley Quail

Smoked bacon jam, apricot, beetroot + blackberry *(df, gf)*

Zucchini Flower Escabeche

Zucchini hummus, yellow squash, shiso, vegan feta *(df, gf, v)*

MAINS

Goldband Snapper

Cherax Park yabby, fermented purple potato, fennel, blue scampi caviar *(gf)*

Gooralie Pork Medallion

Celeriac, raspberry gastrique, baby gem, blueberry *(gf)*

Wagyu Hanger Steak

Beef tongue, asparagus, chimichurri, potato emulsion *(gf)*

Beetroot Gnocchi

Asparagus, split garden pea, broad beans, preserved lemon *(df, gf, v)*