



LUNCH MENU

Available 12pm - 6pm

SNACKS/ ENTREES

Wagyu Sliders (2) 19

Brioche bun, ketchup, aioli, lettuce, cheese & tomato (nf)

Byron Bay Burrata 23

Orange, Heirloom tomato, Balsamic & Mesclun (v, gf, nf)

Crispy Calamari Rings 16

Lemon & herb aioli

Crispy Potato Wedges 15

Sour cream & sweet chilli sauces (v, gf, nf)

Prawn Torpedos 16

Panko crumb & sweet chilli sauce (df)

MAINS

Grilled Atlantic Salmon 44

Sesame crusted, sour quinoa & pesto (df, gf)

Signature Angus Burger 31

Mustard, cheese, tomato, lettuce, bacon, pickles & fries (nf)

Chicken Parmigiana Burger 27

Crispy chicken, slow-cooked Napoli, buffalo mozzarella, basil, buttered brioche & fries (nf)

Pumpkin & Sage Ravioli 35

Truffle sauce & caramelised walnuts (vg)

Queensland Rump 250g MSA 44

150 days grain fed | Toowoomba, QLD

Rubbed in smoked paprika and served with fondant potato & red wine jus (gf, nf)

Black Angus Scotch Fillet 250g (MB4+) 51

Grass fed | Southern Ranges, NSW

Rubbed in smoked paprika and served with fondant potato & red wine jus (gf, nf)

SIDES

Half | Full

Mixed Leaf Salad

Walnuts & maple vinaigrette (GF/VG)

10 16

French Fries

Grated parmesan & aioli (GF/NF/V)

11 16

Our menu and kitchen contains multiple allergens and intolerances that may include wheat, cereals containing gluten, tree nuts, crustacea, eggs, fish, lupin, milk, molluscs, peanuts, sesame seeds, soy beans and added sulphites. Our team will make efforts to accommodate dietary requirements, including the preparation of select dishes without the addition of certain allergens on request (e.g. gluten or wheat), however we cannot guarantee the complete omission of ingredients related to allergens or intolerances as we do not have a specific kitchen for allergen free production nor can we guarantee the contents of supplied ingredients. Please inform our team if you have a food allergy or intolerance.

v – Vegetarian | vg – Vegan | vgo – Vegan on request | df – Dairy free | gf – Gluten free | gfo – Gluten free on request | nf – Nut free

Please advise of any dietary requirements or allergies.
A \$5 tray service charge applies to any room service orders.
An additional surcharge of 15% will apply on Public Holidays.
We thank you for your understanding.

DESSERTS

Dubai Chocolate Tart 18
Pistachio & chantilly cream

Tiramisu 17
Elixir dark roast coffee, Kahlua liqueur & mascarpone (*nf*)

Freshly Cut Fruits 14
Ginger sorbet (*gf, nf, vg*)

Duo of ice cream & Brisbane made sorbet – your choice of two 12
Coconut ice cream (*vg, nf, gf*)
Vanilla ice cream (*nf, gf*)
Raspberry sorbet (*gf, nf, vg*)
Ginger sorbet (*gf, nf, vg*)
Mango sorbet (*gf, nf, vg*)

KIDS

Fish & Chips 15

Chicken Nuggets & Fries 13

Tenderloin Burger, Cheese, Tomato, Lettuce & Chips 15

Rump Steak, Chips & Geens 15

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