



LUNCH MENU

ENTRÉES

Warm Pita Bread 17

Za'atar, labneh & muhammara (*v. vgo*)

Mushroom Arancini 21

Truffled aioli, capsicum corn salsa & parmesan (*v*)

Wagyu Slider (2) 19

Brioche Bun, ketchup, aioli lettuce, cheese & tomato (*nf*)

Crispy Calamari Rings 16

Lemon & herb aioli (*Int.*)

MAINS

Grilled Atlantic Salmon 44

Sesame crusted, sour quinoa & pesto (*df, gf, Int.*)

Signature Angus Burger 31

Cheddar cheese, bacon, tomato, lettuce, pickle, aioli & fries (*nf*)

Add Extra Black Angus Patty (150g) 8

Black Angus Scotch Fillet 250g (MB4+) 53

Grass fed | Southern Ranges, NSW

Paprika rubbed, steak fries, red wine jus & vine tomatoes (*gf/nf/df*)

Queensland Rump 250g (MSA) 46

150 days grain fed | Toowoomba, QLD

Paprika rubbed, steak fries, red wine jus & vine tomatoes (*gf/n/df*)

Fettuccine Primavera 35

Tomato sugo, olives, roasted seasonal vegetables, parmesan cheese (*v, nf, vgo*)

SIDES

Half | Full

Garden Salad

Tomato, cucumber, walnut, mesclun & maple vinaigrette (*gf, vg*)

11 | 17

Shoestring Fries

Grated Parmesan & Aioli (*v,nf,gf, vgo*)

11 | 16

CHEESE

One

Cheese 15 | Three Cheeses 39

Served with assorted condiments, crackers & rustic grissini

Brillat Savarin: Soft ripened French triple cream cows milk cheese.

Tomme De Chevre: Semi hard French cheese produced using pasteurised milk from the Saanen goat.

Berry's Creek Riverine Blue Cheese: The only buffalo milk made blue cheese in Australia and one of only a handful made on the planet.

DESSERTS

Hot Chocolate Brownie 18

Vanilla ice cream & walnuts

Freshly Cut Fruits 14

Ginger sorbet (*gf, nf, vg*)

Brisbane made Ice Creams & Sorbets - \$6 per scoop

Vanilla ice cream (*nf, gf*)

Coconut, Raspberry, Ginger or Mango sorbet (*vg, df, gf*)

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 |

Int - imported seafood | Aus - Australian Seafood

Please advise of any dietary requirements or allergies.

An additional surcharge of 15% will apply on Public Holidays.

We thank you for your understanding.