

LUNCH | SUMMER GRILL MENU

Brisbane | up to 11 guests | 2 course \$55pp

ON ARRIVAL

Organic sourdough bread, cultured butter (v)

SELECT ONE SMALL

Heirloom tomatoes, stracciatella, basil oil, green tahini, pepita & chilli pangrattato (gf, v)

Broccolini, asparagus, hawaij macadamia cheese, pomegranate, pickled golden raisin (gf, vg, n)

SELECT ONE BIG

300g Scotch fillet steak, bagna cauda, horseradish, chives, fried onion rings, jus | + 20

Jerk chicken, blackened pineapple salsa, charred spring onion

BBQ octopus, romesco, smoked potato aioli, blackened corn (gf, df, n)

Eggplant, mixed grain dahl, mint, shallot, spiced coconut yoghurt (vg)

SERVED WITH

Roasted garlic & rosemary potatoes (gf, v)

Leaves, shaved cucumber, citrus dressing (gf, df, v, vg)

DESSERT | + 12

Raspberry glazed cheesecake, almond shortbread, yoghurt, basil ice cream (v, n)

Charred & shaved local pineapple, coconut vanilla Chantilly, lime coconut sorbet, toasted coconut, macadamia (gf, df, vg, n)

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS
A surcharge of 10% on Sundays and 15% on public holidays will be applied.
Alterations to menus are respectfully declined (dietary requirements excepted).
Card payments incur a 1.5% surcharge.
Discretionary gratuity of 8% is applied to groups of 12 or more.