

# LUNCH | GRILL MENU

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

## ON ARRIVAL

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Organic sourdough bread, cultured butter (v)

## SELECT ONE SMALL

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Broccolini, asparagus, hawaij macadamia cheese, pomegranate, pickled golden raisin (gf, vg, n)  
Heirloom tomatoes, stracciatella, basil oil, green tahini, pepita & chilli pangrattato (gf, v)

## SELECT ONE BIG

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BBQ octopus, romesco, smoked potato aioli, blackened corn (gf, df, n)  
300g Scotch fillet steak, bagna cauda, field mushrooms, chives, fried onion rings, jus | +20  
Grilled chicken thighs, fermented chilli hot sauce, charred broccolini, corn &  
pickled jalapeno salsa  
Indian spiced wood roasted cauliflower, cashew cream, lentils, mint, coriander, fresh peas, red  
onion and herb dressing (gf, df, vg, n)

## SERVED WITH

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Roasted garlic & rosemary potatoes (gf, v)  
Iceberg lettuce, green tahini, lemon, pepita pangrattato (gf, df, vg)

## DESSERT + 12

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Brix rum & raisin parfait, burnt orange ice cream, hazelnut crumb (n)  
Coconut custard, raspberry curd, passionfruit toffee, lemon balm (gf, df, vg)  
Vanilla crème brûlée, passionfruit, white chocolate, milk crumb (gf)

**GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS**

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 1.5% Surcharge.  
Discretionary gratuity of 8% is applied to groups of 12 or more.