



JUST ADD A MAIN

for a perfect
Gold Coast feast



**NOTHING BRINGS
PEOPLE TOGETHER
LIKE GOOD FOOD**

Poultry selection

- Kaffir lime chicken breast with bok choy, choy sum and coconut green chilli broth [GF] \$35.70
- Black garlic butter roasted chicken with pork belly, baby vegetables, pressed potato and apple cider jus [GF] \$35.70
- Chervil citrus chicken with pearl barley, heirloom vegetables with sauvignon blanc chicken jus \$35.70
- Roast onion and herb chicken with sautéed potato gnocchi, asparagus and natural jus \$35.70
- Roasted pistachio chicken, white soft polenta, market vegetables and thyme chicken broth [GF] \$35.70
- Spiced cherry duck confit with roasted baby beetroot, walnuts, golden tomato salad and merlot jus [GF] \$41.50

Lamb selection

- Kasundi lamb rack with baked onion, Bombay celeriac, heirloom vegetables and garam masala jus [GF] \$38.90
- Klefitko lamb rump with garlic oregano potato, grilled aubergine, tomato confit with lemon yoghurt [GF] \$40.50
- Roasted lamb loin with king oyster mushroom, asparagus, peas, mint with soft mascarpone polenta [GF] \$40.50
- Braised lamb shoulder with buffalo ricotta raviolini, yellowstone tomato and lamb broth \$40.50
- Grilled lamb loin with sautéed gnocchi, spinach, asparagus, mushrooms, grilled artichokes and shaved reggiano \$40.50

Should you require two items to be served alternately, please budget an additional \$3.50 per serve.



Beef selection

Please select Angus sirloin \$41.00 or Angus fillet \$44.00

- Smoked black garlic butter, potato puree, braised baby leek, asparagus and marrow jus [GF]
- Roasted king trumpet mushroom, pressed potato, market greens, brown onion jam and merlot jus [GF]
- Thyme fondant potato, heritage carrots, house-made cherry with stout mustard and natural jus
- Confit duck with portobello mushroom risotto, roasted baby turnip, asparagus and shaved parmesan [GF]
- Cauliflower puree, crispy potato, butter beans with whiskey beef jus (GF)
- Toasted buckwheat potato, zucchini blossom, blistered tomato, roasted pearl onion and parsnip puree [GF]

Wagyu

- Wagyu beef sirloin with shiitake mushroom, soybean ragout, mountain potatoes and soy sake jus \$60.90

Braised

- Dark ale-braised boneless beef short rib with soft polenta, green beans and braising jus \$39.40

Pork selection

- Black vinegar, ginger, chilli and garlic pork belly with Szechuan prawns, seasonal greens and natural jus \$36.80
- Grilled pork cutlet with sweet and sour onion, fondant potato, peanut, bok choy, sprouts and apple cider jus [GF] \$36.80
- Pork sirloin with roasted garlic desiree potato, green paw paw salad and chilli jus [GF] \$36.80

Seafood selection

Please note: due to market supply and seasonality your selection may be subject to availability

- Grilled salmon with broad beans, snowpeas, grilled chorizo, parsley, fennel and citrus vinaigrette [GF] \$41.00
- Grilled snapper with fennel crab colcannon, seasonal local vegetables with lemongrass and fennel broth [GF] \$45.20
- Market fish with coriander, lemongrass, baked Thai eggplant with coconut sprout and herb salad [GF] \$45.20
- Barramundi with toasted fennel seed pork belly, green apple and papaya salad [GF] \$44.10
- Grilled white miso Ora King salmon with edamame, asparagus, grilled tofu, eschallots and shiitake dashi [GF] \$45.20