

LUNCH MENU

*Restaurant dining ONLY



ENTRÉES & SMALL PLATES

NATIVE WATTLESEED & THYME DAMPER 14
(V,DFO,VGO)

Warm house-baked damper with whipped cultured butter

LIGHTLY FRIED SQUID (I)(GF) 22

Tender squid coated in spiced flour and lightly fried, served with a crunchy green salad, nam jim aioli and fresh lemon

MARINATED CHICKEN SKEWERS (GF,DF,W) 24

Jerk-marinated chicken skewers with guindilla peppers, accompanied by a vibrant calypso sauce

MISO MUSHROOM & QUINOA SALAD 26
(V,VG,GF,DF,W)

Marinated king brown and enoki mushrooms layered with quinoa, pickled radish, spinach and red onion, finished with a silky sesame dressing

CRISP CROCODILE & LEMON MYRTLE SPRING ROLLS 22

Golden filo pastry with native lemon myrtle, served with Davidson plum relish

CHEESE

ARTISAN CHEESE BOARD 38

A refined selection of premium imported and local cheeses, elegantly presented with house-made pickles, seasonal ferments, fresh fruit and thoughtfully paired accompaniments. Served with lavash, warm artisan bread and preserves designed to complement each cheese

SIDES

Bowl of fries 12

Seasonal greens 14

Miso mushrooms 15

House salad 12

A 15% surcharge applies on public holidays. This surcharge applies to all food and beverage items on public holidays.

Legend: (gf) gluten free, (gfo) gluten free option, (df) dairy free, (dfo) dairy free option, (v) vegetarian, (vg) vegan, (vgo) vegan option, (w) wellness

Seafood Legend: (A) Australian | (I) Imported | (M) Mixed Origin

MAINS & BOWLS

PROTEIN POWER BOWL with chicken 32
(GF,DF,VO,W) with tofu 30

Your choice of poached chicken or silken tofu, served with brown rice, edamame, pickled and fermented vegetables, cabbage, tomato and cucumber, finished with miso caramel dressing

CLUB SANDWICH 26
(GFO,DFO)

Poached chicken, vine tomato, crisp lettuce, bacon, fried egg, aioli, Davidson plum relish

TRUFFLE MUSHROOM & CHICKEN RISOTTO 34

Creamy risotto with wild mushrooms, roasted chicken and native thyme, finished with shaved Parmesan and truffle oil

250G WAGYU RUMP MB 8-9 52
(GF,DFO,W)

Cooked to your preference and served with a house salad and pepperberry jus

GRILLED REEF FISH (A)(GF,DFO,W) 36

Fresh market reef fish grilled to perfection and served with a crunchy green salad and fresh lemon

DESSERT

ICED VOVO REIMAGINED (GF) 18

Coconut-vanilla sorbet, house-made shortbread biscuit, toasted marshmallow, freeze-dried berries and raspberry gel

SAMFORD HONEYCOMB PARFAIT (GF) 18

Local honeycomb from Samford Valley, wattleseed macadamia soil, fig and mascarpone

CHOCOLATE INDULGENCE FOR TWO 28

House-made decadent chocolate cake with silken chocolate ganache and candied hazelnuts

NATIVE HARMONY (DF,GF) 19

Lemon myrtle & coconut panna cotta with wattleseed crumb and plum gel

TROPICAL ECLIPSE (GF) 21

Chocolate mousse, mango and orange heart with wattleseed chocolate crumb and cocoa tuile