



AUTUMN BANQUET 85PP

Warm Sourdough, Roast Garlic, Extra Virgin Olive Oil

Blue Swimmer Crab, Finger Lime, Warm Brioche

Crispy Southern Reef Squid ~ Tillerman Truffle Tartar (df/gf)

Charcoal-Grilled Portuguese Chicken Skewers, Pickled Onion, Charred Pineapple, Grape Seed Oil & Red Pepper Sauce, Herbs ~ Soft Tacos (df)

Cured Ora King Salmon Gravlax, Beetroot Salsa, Fried Capers, Crème Fraîche, Crispy Baguette ~ Passionfruit Vinaigrette (df)

Pan-Fried Baby Barramundi Fillet, Lemon (gf/df)

OR

Sir Thomas Angus Flat Iron MB4-5 ~ Charred Savoy Cabbage (gf)

Spiced Shoestring Fries (df/gf/v)

CHEF'S BANQUET 119PP

Warm Sourdough, Roast Garlic, Extra Virgin Olive Oil

Moreton Bay Bug Vou-La-Vent, Polanco Oscietra Caviar

Crispy Southern Reef Squid ~ Tillerman Truffle Tartar (df/gf)

Seared Kingfish, Crêpes, Saffron Pickled Radish, Cucumber, Sesame & Miso Dressing (gf)

Charcoal-Grilled Portuguese Chicken Skewers, Pickled Onion, Charred Pineapple, Grape Seed Oil & Red Pepper Sauce, Herbs ~ Soft Tacos (df)

Golden Pompano Meunière ~ Brown Butter, Lemon & Parsley Sauce (gf)

Radicchio, Endive, Rocket & Pistachio (df/v)

Sir Thomas Angus Flat Iron MB4-5 ~ Charred Savoy Cabbage (gf)

Spiced Shoestring Fries (df/gf/v)

* Matching Wines Are Available On Request

SEAFOOD BANQUET 159PP

Warm Sourdough, Roast Garlic, Extra Virgin Olive Oil

Blue Swimmer Crab, Finger Lime, Warm Brioche

Moreton Bay Bug Vou-La-Vent, Polanco Oscietra Caviar

Charcoal-Grilled Octopus, Soubise Sweet Corn, Citrus & Dried Sea Lettuce Sauce (gf)

Seared Kingfish, Crêpes, Saffron Pickled Radish, Cucumber, Sesame & Miso Dressing (gf)

Moreton Bay Bug Dumplings, Bisque

Salt-Baked Murray Cod, Extra Virgin Olive Oil (df/gf)

Radicchio, Endive, Rocket, Coutons & Pistachio (df/v)

Spiced Shoestring Fries (df/gf/v)

Lemon Tart ~ Fresh Passionfruit

PREMIUM BANQUET 229PP

Warm Sourdough, Roast Garlic, Extra Virgin Olive Oil

Freshly Shucked Oysters

Oscietra Caviar Served With Buttermilk Blini, Crème Fraîche, Chives, Cornichon, Egg White, Yolk

Moreton Bay Bug Vou-La-Vent, Polanco Oscietra Caviar

Lamb Backstrap, Fried Garlic, Black Peppercorns, Parsley, Lemon (gf/df)

Tillerman Bouillabaisse, Fried Bread

NQ Tropical Painted Lobster & Angel Hair Pasta ~ Lemon, Garlic, Thyme

2GR Full-Blood Wagyu MB9+ (gf)

Radicchio, Endive, Rocket, Croutons & Pistachio (df/v)

Dutch Potato Scallops, Powdered Black Vinegar, Salt Bush (df/gf/v)

Chocolate Mousse, Brown Butter, Spiced Confit-Pear, Peanut Praline & Cocoa Sorbet (gf/v)