



BASS & FLINDERS PAVILION

# BOTTOMLESS LUNCH

## STARTERS

SONOMA FOCCACIA  
*Smoked Onion Butter*

SALT AND PEPPER SQUID  
*Nahm Jim, soft picked herbs*

ROASTED BABY BEETROT  
*Cashew cream, chard, sourdough crisp (vgn) (gfo)*

## MAIN COURSE

MOOLOOABA PRAWN RISOTTO  
*Fennel, roast chilli, garlic*

SMOKED BUTTER RUBBED CHICKEN  
*House Smoked butter*

ROASTED CAULIFLOWER  
*Coconut labna, chimichurri*

## SIDES

TWICE COOKED DUCK FAT POTATOES

CHARRED BROCCOLINI  
*Preserved lemon, mint, macadamia*

ADDITIONAL DESSERT PLATTER \$5PP

## DRINKS

INCLUDED HOUSE WINE, BEER & SOFT DRINK  
ADD SELECTED COCKTAILS FOR \$15PP

*\$90PP*