



BASS & FLINDERS PAVILION

BOTTOMLESS LUNCH

STARTERS

SONOMA FOCCACIA
Smoked Onion Butter

SALT AND PEPPER SQUID
Nahm Jim, soft picked herbs

ROASTED BABY BEETROOT
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 labneh, 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

2 HOUR RESERVATION

T&CS: PRICES AND MENU SUBJECT TO CHANGE / RSA LAWS APPLY

\$90PP