



LUNCH MENU

Available 12pm - 6pm

SNACKS

Angus Sliders (2) 17

Brioche bun, ketchup, aioli, lettuce, cheese & tomato (NF)

French Fries 16

Grated parmesan & aioli (GF/NF/V)

Crispy Calamari Rings 15

Lemon & herb aioli

Crispy Potato Wedges 14

Sour cream & sweet chili sauces (V/NF/GF)

Prawn Torpedos 16

Panko crumb & sweet chili sauce (DF)

MAINS

Grilled Atlantic Salmon 44

Sesame crusted, sour quinoa & pesto (DF/GF)

Black Angus Burger 31

Mustard, cheese, tomato, bacon, pickles & fries (NF)

Pumpkin & Sage Ravioli 35

Truffle sauce & caramelised walnuts (VG)

Queensland Rump 250g MSA 44

150 days grain fed | Toowoomba, QLD

Rubbed in smoked paprika and served with fondant potato & red wine jus (GF/NF)

SIDES

Half | Full

Mixed Leaf Salad

Walnuts & maple vinaigrette (GF/VG)

10 16

French Fries

Grated parmesan & aioli (GF/NF/V)

11 16

Our menu and kitchen contains multiple allergens and intolerances that may include wheat, cereals containing gluten, tree nuts, crustacea, eggs, fish, lupin, milk, molluscs, peanuts, sesame seeds, soy beans and added sulphites. Our team will make efforts to accommodate dietary requirements, including the preparation of select dishes without the addition of certain allergens on request (e.g. gluten or wheat), however we cannot guarantee the complete omission of ingredients related to allergens or intolerances as we do not have a specific kitchen for allergen free production nor can we guarantee the contents of supplied ingredients. Please inform our team if you have a food allergy or intolerance.

Please advise of any dietary requirements or allergies.
A \$5 tray service charge applies to any room service orders.
An additional surcharge of 15% will apply on Public Holidays.
We thank you for your understanding.

DESSERTS

Freshly Cut Fruits 14

Ginger sorbet (VG/GF/NF)

Selection of ice cream & sorbets 6 /scoop

Coconut ice cream (VG/NF/GF)

Vanilla ice cream (NF/GF)

Ginger sorbet (GF/NF/VG)

KIDS

Fish & Chips 15

Chicken Nuggets & Fries 13

Tenderloin Burger, Cheese, Tomato, Lettuce & Chips 15

Rump Steak, Chips & Geens 15

Our menu and kitchen contains multiple allergens and intolerances that may include wheat, cereals containing gluten, tree nuts, crustacea, eggs, fish, lupin, milk, molluscs, peanuts, sesame seeds, soy beans and added sulphites. Our team will make efforts to accommodate dietary requirements, including the preparation of select dishes without the addition of certain allergens on request (e.g. gluten or wheat), however we cannot guarantee the complete omission of ingredients related to allergens or intolerances as we do not have a specific kitchen for allergen free production nor can we guarantee the contents of supplied ingredients. Please inform our team if you have a food allergy or intolerance.

Please advise of any dietary requirements or allergies.
A \$5 tray service charge applies to any room service orders.
An additional surcharge of 15% will apply on Public Holidays.
We thank you for your understanding.