

Champagne Lunch

MENU

Warm Sourdough with Cultured Butter

Canapés

Hervey Bay Scallop with Olive & Honey
Smoked Trout Pâté with Lavosh & Pickles
Glazed Pork Belly with Stanthorpe Apple

Entrée

Pan Roasted White Fish with Creamy Leeks & Sprouting Broccoli

Main

Course Grilled Chicken with Roasted Cauliflower & Field Mushrooms

Dessert

Chef's Selection of Petit Fours

With your selection of

MOËT & CHANDON \$119 pp
MOËT & CHANDON ROSÉ \$139 pp
VEUVE CLICQUOT \$139 pp



*Dishes may contain allergens. If you have any dietary requirements,
please speak with our staff before placing your order.*

Champagne Lunch

VEGETARIAN MENU

Warm Sourdough with Cultured Butter

Canapés

Olive & Truffled Honey Tartine
Roasted Pumpkin Pate with Lavosh & Pickles
Chickpea Panisse with Stanthorpe Apple

Entrée

Orecchiette with Leeks, Broccoli & Macadamia

Main

Brown Butter Roasted Cauliflower with Radish & Field Mushrooms

Dessert

Chef's Selection of Petit Fours

With your selection of

MOËT & CHANDON \$119 pp
MOËT & CHANDON ROSÉ \$139 pp
VEUVE CLICQUOT \$139 pp



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