

# Champagne Lunch

## MENU

Warm Sourdough, Cultured Butter

### Canapés

Crispy Pork Belly, Stanthorpe Apple, Shiso  
Blinis, Huon Salmon, Crème Fraiche (GFO)  
Roasted Pumpkin, Brinjal Moju, Buffalo Curd (GF) (V)

### Entrée

Pan Roasted Reef Fish, Asparagus, Pumpkin Seeds (GF)

### Main

Grilled Chicken, Brown Butter,  
Blistered Green Beans, Creamed Leek, Jus (GF)

### 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, Cultured Butter

### Canapés

Avocado, Lavosh, Lime Caviar (GFO)

Blinis, Crème Fraiche, Kalamata Olives (GFO)

Roasted Pumpkin, Brinjal Moju, Buffalo Curd (GF)

### Entrée

Burrata Salad, Noosa Red Tomatoes, Asparagus (GF)

### Main

Chickpea Panisse, Blistered Green Beans,  
Creamed Leak, Caramelised Apple Balsamic (GFO)

### Dessert

Chef's selection of Petit Fours

*With your selection of*

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MOËT & CHANDON ROSÉ \$139 pp

VEUVE CLICQUOT \$139 pp



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