

Bottomless Lunch Menu

All courses are designed to share

House-Made Focaccia

Rosemary, olive oil, salt (V) (VE) (DF*)

Burrata

Heirloom tomato, hot honey dressing, focaccia crostini (V) (GF*)

Cypriote Salad

Brown rice, parsley, mint, coriander, almonds, pepitas, pine nuts, pomegranate, lemon dressing, honey cumin yoghurt (V*) (VE*) (GF) (DF*)

Raw Wild Whitsunday Reef Fish

Finger lime ponzu, miso cream, raw iced veg (V)

Casarecce Pasta

Macadamia pesto, fresh peas, pea leaves, ricotta salata (GF) (DF)

Roast Heritage Chicken

Lemon, chicken sauce (GF) (DF)

+ Premium add ons

Roast skull island prawns, nduja butter, lemon (GF) + 10ea

James Wheeler oysters, mignonette, lemon verbena oil, melon (GF)(DF) + 7ea

+ Dessert add on

Waffle Cone, vanilla bean ice-cream, olive oil, sea salt (V) (GF*) + 10pp

V) Vegetarian (VE) Vegan (VE*) Vegan option (GF) Gluten free (GF*)
Gluten free option (DF) Dairy free (DF*) Dairy free option
(CN) Contains nuts.

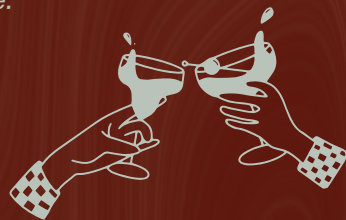


Bottomless Packages

BOTTOMLESS DRINKS

The following drinks are part of the \$99 package:

Aurelia Prosecco
Skipjack Sauv Blanc
Brise Maritime Rosé
Allegiance L'Artiste Pinot Noir
Selection of beer



Margarita - Casamigos blanco, triple sec, lime
Espresso Martini - Smirnoff, Kahlua, coffee
Aperol Spritz - Aperol, Aurelia prosecco, sparkling water, orange

NON-ALCOHOLIC DRINKS

The following mocktails are part of the \$69 package:

Faux-Chanchara - Lyre's dark cane, honey, lime, mint, soda
Not-So-Bloody Floradora - 4 Pillars bloody shiraz bandwagon, raspberries, lime, ginger bee

Terms & Conditions:

Available Saturday & Sunday (no weekend surcharges)
Seatings from 12-4pm
2 hour sitting
Min of 4 people
Individual guests can order separate bottomless packages
We practice responsible service of alcohol