

SET LUNCH

Free selection of two daily specials of salad/soup and daily dessert/coffee with the order of any main course

BONE MARROW WITH RANGERS	\$28
VALLEY WAGYU BEEF CUBES Seared wagyu beef cubes on bone marrow glaze with veal jus	
N.Z 150 DAYS GRAIN-FED ANGUS RIBEYE New Zealand grain-fed Angus ribeye, celeriac mash, veal jus & bell peppers confit	\$36
AUSTRALIAN LAMB RACK Grilled lamb rack with watercress veloute, pumpkin purée & baby carrots	\$36
SPANISH BABY BACK RIBS Slow roasted with tea glaze, haricot fine beans & hand cut potatoes	\$26
ROASTED SPATCHCOCK CHICKEN Corn-fed French baby chicken with mushroom cream & crushed herb potatoes	\$26
FRENCH DUCK LEG CONFIT Served with celeriac mash & sautéed kale	\$30
THE SEA BREAM Pan-seared with crispy skin, served with mushroom-dashi broth & daikon	\$25
N.Z WHITE CLAMS White clams sauteed with white wine, sliced fennel, chili, herbs and served with bread	\$18
KING TIGER PRAWN PESTO PASTA Tiger prawns, herb & pine nut pesto with pasta	\$26
MUSHROOM BROWN RICE RISSOTO Forest mushrooms, white truffle oil with Arborio rice & brown rice.	\$23
BEEF CHEEK PASTA Slowed braised beef cheeks in Chinese spices and pasta	\$23


SMALL PLATES

DARLING DOWNS WAGYU RUMP CAP MBS 6/7 Grilled wagyu rump cap served with marinated buffalo mozzarella, veal jus & pesto	\$26
TRIPLE COOKED PORK BELLY Crispy pork belly, pickled daikon & pineapple with Asian dip	\$13
FRIED CHICKEN THIGH Crispy chicken thigh with sweet pumpkin mayo, bonito flakes & marinated courgette	\$13
BAKED CAMEMBERT CHEESE Half-wheel camembert, white truffle oil, minced forest mushrooms, sweet pumpkin purée & bread	\$18

DESSERT

Suitable for Sharing for 2 people

ROSE & VANILLA PANNA COTTA Served with blueberry compote & French meringue	\$14
TESS RUM & RAISIN TIRAMISU Captain Morgan spiced rum-infused raisins, espresso & mascarpone	\$16
GATEAU AU CHOCOLAT Warm chocolate cake, layered berries salsa drizzled with lavender-infused honey served with a scoop of honey & fig ice cream	\$16



HAPPY HOUR

Mondays to Fridays
12.00 pm – 7:00 pm

Saturdays & Public Holidays
5:00 pm – 7:00 pm

*30% off Signature Cocktails, Draft Beers,
House-Pour Spirits, Wine (by the glass)*

10% off All Other Alcoholic Beverages

NON-ALCOHOLIC

Coffee beans sourced from Highlander Roasters

ESPRESSO, COFFEE	\$5
CAFE LATTE, CAPPUCCINO	\$5

BEER

KRONENBOURG DRAFT (1/2 OR 1 PINT) 1664 Lager or 1664 Blanc	\$10 / \$15
LA TRAPPE DUBBEL Deep, brown colour and attractive, beige froth – use of caramel malt gives it a gentle, aromatic, caramelised quality	\$14

BUBBLES

CINZANO PROSECCO NV **\$15 / \$75**
 Grand cuvée, aromatic, dry sparkling wine made from white muscat grapes

PIPER-HEIDSIECK BRUT NV **\$22 / \$110**
 Light straw colour; dry and medium-bodied with fine bubbles – biscuits and apricot flavours with a crisp finish

DOM PÉRIGNON 2006 **\$350**
 Lush and rounded with elegant, fruity, creamy texture; rich, balanced and ripe with finesse and medium weight style; long, complex and brilliant

RED WINE

ONE CHAIN, THE WRONG UN, SHIRAZ CABERNET 2014, AUSTRALIA **\$15 / \$60**
 A rich, well balanced example of the Aussie classic blend of 80% Shiraz & 20% Cabernet Sauvignon. Lush black fruits coupled with touches of woodspice, liquorice and cassis follow through to a delicious, velvety finish

LUIS CANAS, CRIANZA 2013, RIOJA, SPAIN **\$175 / \$70**
 A blend of 95% Tempranillo & 5% Garnacha grapes. The wine has a ruby red color with nose of balsamic, plum and oak. It is smooth, fruit and spice flavours with toasted oak

PICCINI, CHIANTI RISERVA DOCG 2012/13 ITALY **\$78**
 The colour of Chianti Riserva Piccini is an intense, ruby red with hints of garnet. Its perfume is both persistent and ethereal with distinct notes of spicy

MCMANIS, FAMILY MERLOT 2014 USA **\$88**
 Bright purple hues with medium ruby color. Red currant, and raspberry are intertwined with whispers of dark berry pie filling

12000 MILES PINOT NOIR, NEW ZEALAND 2013 **\$98**
 Pure Gold Air New Zealand Wine Awards Gold Medal-Melbourne Int'l Wine Competition 2014 Nice bouquet of plum, black cherry and spice notes; the wine has a broad structure, fleshed out by red cherry and redcurrant juiciness on the palate; subtle oak character compliments the long finish of the wine

WHITE WINE

ONE CHAIN, THE GOOGLY, CHARDONNAY 2015, AUSTRALIA **\$15 / \$60**
 Crisp, lively and bright, this citrus-scented Chardonnay is well-balanced, with tropical fruits and melon on the palate before presenting a vibrant, textured finish

LUIS CANAS, BARREL FERMENTED WHITE 2013/14, RIOJA, SPAIN **\$175 / \$70**
 A blend of 85% Viura and 15% Malvasia grapes. The wine has a golden yellow colour with aromas of flowers, fruits and hazelnuts. It is dry, fresh and lively with a structured and tasty finish of ripe fruits

DR HERMANN, RIESLING QBA TROCKEN MOSEL 2015 GERMANY **\$88**
 Scents of peach, lime and tangerine with tender mineral and herbal notes

LOUIS MAX, CHABLIS 2014, SAINT JEAN, FRANCE **\$98**
 Greenish-yellow/Chartreuse in colour. Aromas of fresh fruit and flowers, enhanced by mineral (gunflint) hints. Good length on the palate, it is well-balanced, rich and slightly acidulous