

Beverage Package

Beverage Package 2/3hr

Wine & Beer 50/65

La Gioiosa Prosecco Asolo DOCG

Turnbull & Thomas Sauvignon Blanc

Willoughby Park Shiraz

Great Northern

Bighead

Cocktails +25/+40

~Special~ Sakura Cosmo

Vodka, Lychee Liqueur, Elderflower Liqueur, Cranberry, Lime

Espresso Martini

Vodka, Kahlua, Espresso, Simple Syrup

Japanese Slipper

Midori, Cointreau, Lemon

Aperol Spritz

Aperol, Prosecco, Soda

Limoncello Spritz

Limoncello, Prosecco, Soda, Simple Syrup

Champagne & Spirits +40/+50

Full Package 165/205

Ladybird Lunch

Available 11:30am to 3pm daily.

- Fujian Lamb Noodles** 23
Asian style braised lamb ragu, Fujian fat noodles, market vegetables, sliced chilli, Shaoxing wine, micro herb salad (DF)
- Asian Chilli Barramundi** 28
Queensland Barramundi fillet, pea cream, basil oil, chilli flakes (GF)
- Premium Eye Fillet 200g** 29
Premium black Angus fillet of beef, creamed potato, port wine jus (GF)
- Szechuan Style Braised Pork** 24
Braised pork scotch fillet, Szechuan char siu sauce, Asian slaw
- Crispy Tempura Salad** 19
Crispy fried King Mushroom, carrot and shishito pepper, slaw, cos lettuce, fresh chilli in a soy sesame vinaigrette

Gozen Grazing Lunch

49

Minimum 2 guests. Available 11:30am to 3pm daily.

Pairing suggestion: NV Louis Bouillot Perle d'Aurore Rose

Wok-grilled **edamame**, black garlic salt (GF, DF)

Seared giant **Hokkaido scallops**, pea cream, sesame soy glaze, chilli threads (GF)

Char-grilled **Angus beef spring rolls**, sriracha mayo, nahm jim

Black Angus Eye Fillet of beef, red wine jus

Queensland **Barramundi fillet**, miso butter

Five spiced russet **hand cut fries**, togarashi mayo (GF, DF, V)

House salad, cucumber, cherry tomato, toasted chickpeas, mesclun, lime chilli dressing (GF, DF, V)

Milk chocolate mousse, butternut crumb, meringue crush, custard cream

Aged cheddar, piped quince, charcoal crackers