



Let's Do Lunch

2 Courses \$40 per person / 3 Courses \$55 per person

Salt + Pepper Brisbane Valley Quail | Sweet + Sour Shitake Mushrooms

or

Seared Tuna | Edamame | Brown Rice | Pickled Ginger | Dashi Cream | Sesame Soy

Humpty Doo Barramundi | Smoked Tofu | Wood Ear Mushrooms | Snow Peas |
Fermented Chilli

or

Chargrilled Beef Rump Cap | Roast Cauliflower | Pomegranate | Smoked Beets |
Almond | Harissa Tahini

Crème Brûlée | Almond Biscotti | Yuzu | Berries

or

Rhubarb + Orange Crumble | Cabernet Syrup | Caramelised White Chocolate |
Semifreddo

Sides

Crust + Co Bread | Butter | 6

House Cut Chips | Aioli | 10

Chargrilled Broccolini | Lemon Butter | Smoked Almonds | Fried Onions | 10

Mixed Leaf Salad | Dijon Vinaigrette | 9