

Bookings available 10.30am and 3pm
for morning and afternoon tea.
7pm for evening cheese & wine.
The group menus are for 8 to 50 guests.

The Gallery Café

Morning & afternoon tea – menu one \$16.80

Mini ham & cheese croissant
Mini salted caramel & strawberry gum blondie gf
Batch brewed Single O coffee and tea selection
Filtered water on tables

Morning & afternoon tea – menu two \$16.80

Mini muffins gf
Frittata of the day gf
Batch brewed Single O coffee and tea selection
Filtered Water on tables

Evening cheese & wine \$25.00

Glass of house white or red wine
A choice of Australian cheese plate with crackers
or
Charred eggplant dip, baby veg + warm flat bread df vgn *
(both options are available as gluten free)

*For groups of 8 and over up to 50 guests. Minimum 7 days notice is required for a booking.
Final numbers & dietaries 7 days prior to the booking. Gallery Café group booking are
subject to availability. A public holiday surcharge will apply on corresponding days.
Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot
guarantee that our food will be allergen free.*

df – dairy free gf – gluten free vgn – vegan v – vegetarian * – gluten free on request



crafted by matt moran

Group sharing menu

Three courses \$120

For groups of 8 to 20 guests

Shared starters

Herb focaccia, Alto olive oil *vgn*

Add on

Sydney rock oyster, mignonette, lemon *df gf* +7 *ea*

Abrolhos Island scallop, garlic and laver butter, brioche crumb +14 *ea*

Shared entrées

Heirloom beetroot, whipped sunflower seed, mustard greens, orange *gf vgn*

WA whiting saltimbocca, sage, pancetta, caper, nut brown butter *gf*

Confit duck leg pastilla, medjool date

Shared mains

Nth QLD barramundi, asparagus, fennel, peas, pine nuts, sauce vierge *df gf*

Bannockburn chicken, brioche stuffing, chantenay carrots, kipfler, sherry jus

Add on

Lumache pasta, puttanesca, caper, olive, anchovy, oregano *df* +10 *pp*

Shared sides

Savoy cabbage, Parmigiano Reggiano, walnuts, chardonnay dressing *gf v*

Skin on chips, herbs, aioli *df gf v*

Shared desserts

Amarena cherry granita, whipped coconut *gf vgn*

Chocolate torte, crème fraîche *gf*

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A 10% gratuity surcharge applies for group lunch bookings, menu and beverages.

A public holiday surcharge will apply on corresponding days. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.

DF – Dairy Free GF – Gluten Free V – Vegetarian VGN – Vegan

Art
Gallery
Restaurant



MOD. DINING

Morning and afternoon tea

35

Four cheese pastry, wild garlic, pepper berry v

Korean street toastie: egg, cabbage, saltbush kimchi, cheese, spring onion v

Blondie, macadamia, wattleseed

Fruit skewer, sunshine lime syrup

Single O espresso coffee and tea selection

Water on tables

Morning and afternoon tea bookings available for 8 to 30 guests at 10am and 3pm.

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MOD. DINING

Tour group banquet

Pickled vegetables szechuan style **gf vgn**

Edamame togarashi salt **gf vgn**

Raw tuna, yuzu kosho dressing spring onion oil, pickled chilli **df gf**

Crispy fried eggplant lao gan ma chilli caramel, chives **gf vgn**

BBQ stir fry pork noodles cabbage, garlic chives, spring onion, chilli **df**

Crying tiger beef salad green papaya, green beans, cherry tomato, nam pla, chilli **df gf**

Steamed green beans kanzuri butter **gf vgn**

Shiso granita whipped coconut, lychee, pineapple **gf vgn**

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