

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 & dietary 7 days prior to the booking. Gallery Café group bookings 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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7 days prior to the booking. Restaurant group booking are subject to availability.

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

76

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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