

Bookings available 10.30am and 3pm
for morning and afternoon tea.
7pm for evening cheese and wine.

The Gallery Café

Morning and afternoon tea – menu one 16.8 pp
Mini ham and cheese croissant
Mini salted caramel and strawberry gum blondie gf
Batch brewed Single O coffee and tea selection
Filtered water on tables

Morning and afternoon tea – menu two 16.8 pp
Mini muffins gf
Frittata of the day gf
Batch brewed Single O coffee and tea selection
Filtered water on tables

Evening cheese and wine 25.0 pp
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 and 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 menu

\$110 per person

A selection of our favourite dishes, designed for sharing

To start

House spelt sourdough loaf, cultured butter *v*

Shared entrées

Hot smoked trout rilette, cornichon, fennel, crostini *df a*

Wagyu bresaola, rosquilletas, fried capers *df*

Salt-baked beetroot, mandarin, stracciatella, roquette, hazelnut *gf v*

Shared mains

QLD barramundi, Swiss chard, pine nut, pil-pil *df gf a*

Berkshire pork cottoletta, marsala and chicken-fat butter, roquette

Add on: Fresh mafaldine pasta, white beef shin ragù, Pecorino Romano, basil (+12 pp)

Garden leaves, radish, chardonnay vinegar vgn

Skin-on chips, garden herbs, aioli gf v

Shared desserts

Blood orange granita, vanilla panna cotta, amaro *gf vgn*

Chocolate torte, crème fraîche *gf v*

For groups of 8 to 20 guests

Minimum 7 days notice is required for a booking. Final numbers and dietaries

7 days prior to the booking. Restaurant group bookings 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

I – Imported Seafood A – Australian Seafood M – Mixed Origin Seafood

Art
Gallery
Restaurant



MOD. DINING

Morning and afternoon tea

\$35 pp

Salt beef bagel aged cheddar and pickles

Lemon lime friand

Coconut bread dulce de leche butter

Fruit skewer sunshine lime syrup

Single O espresso coffee and tea selection

Water on tables

Morning and afternoon tea bookings available at 10am and 3pm.

For groups of 8 and over up to 30 guests. Minimum 7 days notice is required for a booking. Final numbers and dietaries 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.

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i - imported seafood a - australian seafood m - mixed origin seafood



MOD. DINING

Group menu

\$76 pp

Pickled vegetables szechuan style **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**

Lo mein noodles seafood XO chilli sauce, gai lan, prawn, calamari, shallot **df i**

Red duck curry lychee, pineapple, white onion and cucumber salad **df gf**

Jasmine rice cooked in pandan leaves **gf vgn**

For groups of 8 and over up to 30 guests. Minimum 7 days notice is required for a booking. Final numbers and dietaries 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.

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