

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.

df - dairy free gf - gluten free v - vegetarian vgn - vegan

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 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.

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