



Booking Options all inclusive & bottomless

2 hour Reservation

\$149 PER PERSON

3 hour Reservation

\$159 PER PERSON

Menu

1st

BAKED OLIVES GF Y VG marinated - chilli-lemon-thyme

 2^{nd}

SEARED HERVEY BAY SCALLOPS GE

xo sauce - pickled snow mushroom

CALAMARI "FRITTI" GF DF garlic mayo – pickled cucumber

3rd

PRAWN BUN

citrus mayo - iceberg - furikake

HIRAMASA KINGFISH CEVICHE DE

cucumber - miso tomato - tobiko - black garlic - fried rye bread

4th

(choice of)

100 DAY AGED BLACK ANGUS SIRLOIN GE

charcoal grilled - cafe de cairo - mustard fruit

PAN-FRIED MARKET FISH GF

yellow curry - coconut cream - rainbow chard - lime - curry leaves

FRIES GF DF V sea salt – aioli

BITTER LEAF SALAD GE V

pepitas - ricotta salata - sweet & sour dressing

Drinks

Bottomless & all inclusive

SPRITZ

APEROL SPRITZ

aperol, prosecco, soda

WINE

BANDINI PROSECCO

veneto, italy

LOFT PINOT GRIGIO

new south wales

REVERIE ROSE

pay's doc, france

LOFT SHIRAZ

new south wales

BEER

LOFT LAGER

griffith, new south wales

LOFT MID-STRENGTH LAGER

griffith, new south wales

MOCKTAILS & SOFT DRINKS

Cocktail and spirit upgrades available on request

