

Individual Pieces

sourdough baguette [veg & possible df, vgn] 'pepe saya' cultured butter	6.5ea	sydney rock oysters [df, gf] lemon, ginger & chardonnay mignonette	7ea
empanada [veg] smoked mozzarella, lemon, chilli, za'atar, honey	7ea		

Plates For Sharing

Entrees

<i>k'gari fraser island</i> spanner crab [df, gf] whipped tarama, housemade potato crisps	35	burrata [gf, veg] nectarines, pistachio butter, balsamic jelly	29
kingfish crudo [df, gf] turmeric, coconut milk, makrut lime, cashews	34	grilled squid [df, gf] pearl mushrooms, green olives, garden herbs	34
beef carpaccio [possible df] jjajang dressing, manchego, egg yolk	30	crispy polenta 'falafel' [veg & possible df, vgn] parsley, garlic, cumin, tahini	28

Pastas

duck ravioli rosemary, black pepper, red wine, lardo	39	<i>quandamooka moreton bay</i> bug linguine [possible gf] confit tomato, garlic	39
cavolo nero conchiglie [veg & possible df, gf, vgn] stracciatella, grilled mushrooms, seaweed pangrattato	38		

Mains

miso glazed eggplant [df, gf, veg, vgn] forest mushrooms, chimichurri, chickpeas	38	baharat-spiced lamb shoulder [gf & possible df] beetroot tahini, garden herbs, sumac	56
bakar chicken [df, gf] 48-hour marinated and chargrilled lemongrass sambal, whipped garlic toum	50	black angus steak [gf & possible df, non-alc] herb butter, red wine beef jus	67

Sides

roasted carrots [df, gf & possible veg, vgn] tallow, fermented chilli, creme fraiche	15	chippies [df, gf, veg, vgn] <i>Penelope's</i> famous konbu salt	15
green beans [df, gf & possible veg, vgn] tomato, anchovies, olive oil	15	salad of mignonette the lettuce [df, gf, veg, vgn] yuzu vinaigrette	15

Dessert

banoffee sundae [gf, veg] macerated banana, salted caramel ice cream, honeycomb, cinnamon cream	26	pbj ice cream 'sandwich' [possible gf] peanut parfait, davidson plum jam	24
buttermilk panna cotta [gf] fresh mango, mango sorbet	17	seasonal house made sorbet [df, gf, veg, vgn]	17

Let us know about your dietary requirements and we'll look after you

Items may change due to seasonal quality and availability

3% service charge applies, replaced by 10% service charge for all banquets, feasts, sets and parties. 15% surcharge applies on Sundays and public holidays.

Signature Feast

120 per person

Shared menu for the whole table | Available lunch & dinner every day | Minimum two people | Required for seven or more people
Let us know about your dietary requirements and we'll look after you

k'gari fraser island spanner crab [df, gf] | whipped tarama, housemade potato crisps

kingfish crudo [df, gf] | turmeric, coconut milk, makrut lime oil

sourdough baguette [veg & possible df, vgn] | 'pepe saya' cultured butter

duck ravioli | rosemary, black pepper, red wine, lardo

One choice of main for the table

miso glazed eggplant [df, gf, veg, vgn] | forest mushrooms, chimichurri, chickpeas

bakar chicken [df, gf] | 48-hour marinated and chargrilled, lemongrass sambal, whipped garlic toum

baharat-spiced lamb shoulder [gf & possible df] | beetroot tahini, garden herbs, sumac

black angus steak [gf & possible df, non-alc] | herb butter, red wine beef jus

roasted carrots [df, gf & possible veg, vgn] | tallow, fermented chilli

salad of mignonette the lettuce [df, gf, veg, vgn] | yuzu vinaigrette

pbj ice cream 'sandwich' [possible gf] | peanut parfait, davidson plum jam

Classic Feast

88 per person

Shared menu for the whole table | Available lunch & dinner every day | Minimum two people | Required for seven or more people
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beef carpaccio [possible df] | jjajang dressing, manchego, egg yolk

cavolo nero conchiglie [veg & possible df, gf, vgn] | stracciatella, grilled mushrooms, seaweed pangrattato

sourdough baguette [veg & possible df, vgn] | 'pepe saya' cultured butter

baharat-spiced lamb shoulder [gf & possible df] | beetroot tahini, garden herbs, sumac

salad of mignonette the lettuce [df, gf, veg, vgn] | yuzu vinaigrette

pbj ice cream 'sandwich' [possible gf] | peanut parfait, davidson plum jam

Dine and Dash (*but please pay your bill!*)

55 per person

Individual set meal | Weekday express lunch & pre-theatre dinner every day until 6pm

sourdough baguette *plus* chippies *plus* salad of mignonette the lettuce

One choice of main per person

miso glazed eggplant [df, gf, veg, vgn] | forest mushrooms, chimichurri, chickpeas

cavolo nero conchiglie [veg & possible df, gf, vgn] | stracciatella, grilled mushrooms, seaweed pangrattato

duck ravioli | rosemary, black pepper, red wine, lardo

black angus steak [gf & possible df, non-alc] | herb butter, red wine beef jus

A Burger, A Beer and *Countless* Chippies

35 per person

Individual set meal | Weekday express lunch & during **Sunset Drinks on the Terrace**

double wagyu cheeseburger | smoked bacon, cheese, pickles, 'Big Pen' burger sauce

plus any beer, cider, housemade soda or classic soft *plus* countless chippies refills until the end of your sitting

Sunset Drinks on the Terrace

Weekdays 4pm – 6pm | \$10 martinis, \$10 beers, \$14 wines

Brunch Party

88 per person

Saturday bottomless lunch

90 minutes of bottomless bellinis & a featured non-alc cocktail

included

plus bottomless select wines

add 30 per person

plus bottomless veuve, provence rosé & featured signature cocktail

add 70 per person

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