



EQ Café & Lounge – Sit Down 3 Course Menu

Entrée

Crispy calamari

Sea salt and pepper dusted squid, served w/ a fresh Asian herb salad, fresh lime & chilli jam mayo

Mains (served 50/50)

Scotch Fillet

Grain fed 300g A-grade scotch fillet, slow cooked with porcini & parsley butter. Served w/ triple-cooked hand cut chips & house made smoked garlic aioli

Barramundi Fillet

Northern Queensland Barramundi fillet served w/ roasted sweet potato & a fennel & cucumber salad. Topped w/ a lime & palm sugar dressing

Dessert

Raspberry and Malibu liqueur semifreddo w/ poached rhubarb & a pistachio fairy floss

(\$58 per person with a minimum of 10 people)