

ENJOY  
*SAVOUREZ*

**LOBBY BAR**  
**LUNCH - LATE**

## APÉRITIFS

<b>OYSTERS, natural/finger lime vinaigrette</b> (GF)(DF)	7ea
st helens tasmanian oysters natural or with a fresh vinaigrette	
add bump of caviar	7
<b>STURIA OSCIETRA CAVIAR (15G)</b>	95
served on a buckwheat blini with crème fraîche	
<b>RADIS AU BEURRE, cashew butter, kosho salt</b> (VG)(GF)	14
fresh radish🌱, seasoned with kosho🌱, served with a cashew dip	
<b>JAMBON IBÉRIQUE, compressed watermelon</b> (GF)(DF)	8ea
spanish cured ham served with compressed pama negroni watermelon	
<b>SCALLOP TARTARE, cucumber🌱, wasabi, granny smith apple</b> (GF) (DF)	12
<b>POTATO DOUGHNUT, black garlic, gruyere</b> (V)	7ea
savoury potato🌱 doughnut topped with black garlic emulsion and fluffy french cheese	
<b>SALMON GRAVLAX, buckwheat blinis, dill crème fraîche</b>	17
citrus cured tasmanian salmon served with freshly made blinis and dill🌱 crème fraîche	
add bump of caviar	7
<b>FLEURS DE COURGETTE BEIGNET, sage salt</b> (VG)	15
tempura of zucchini flowers with housemade sage salt🌱	
<b>BOEUF TARTARE, gojuchang condiment, pomme sarladaise</b> (GFO, DFO)	15ea
raw beef seasoned with fermented chilli🌱 paste, served on layered duck fat potatoes, with crème fraîche and caviar	
<b>PANISSE, condiment citron, chilli salt</b> (GF) (VG)	14
crunchy chickpea fries served with a preserved lemon condiment and chilli salt	
<b>CRAB TOAST, rooftop radish, dill oil</b> (GFO)	8ea
local blue swimmer crab remoulade on toasted brioche with rooftop radish and dill oil	
<b>DUCK LIVER MOUSSE, brioche, blackberry chutney</b> (GFO)	16
housemade rich and velvety mousse served on crispy brioche with a housemade chutney	
<b>CAMEMBERT ROTI, rooftop honey, grapes</b> (GFO)	32
roasted gooey camembert (150g), grapes warmed in our rooftop calile honey🌱 and toasted walnuts	

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION (DF) DAIRY FREE

🌱 INDICATES INGREDIENTS THAT CAN BE FOUND IN THE CALILE ROOFTOP GARDENS

## MAINS

<b>SALADE NICOISE, tuna rillettes, rooftop beans</b> 🌿, rooftop leaves 🌿, pine nuts, crispy potatoes (GF) housemade tuna rilette with rooftop beans, rooftop leaves, pine nuts, olives, crispy potatoes and crumbled eggs	25
<b>LOBBY LOBSTER CROISSANT, miso tartar sauce, cucumber</b> queensland lobster dressed with a zingy miso tartar sauce and cucumeber in a croissant style bun 🌿	32
<b>CHILLED PEA AND BASIL SOUP, herb salad, fresh peas</b> (GF) (V) a zesty, fresh soup of peas and basil with fresh salad and peas, preserved lemon, pickled shallots and feta	22
<b>STOCKYARD STEAK FRITES, pepperberry jus, pomme pailles, rooftop leaves</b> 400g queensland gold label stockyard scotch fillet served with shoestring fries with sage salt	85
<b>STOCKYARD BRISKET BURGER, comté, carrot slaw, lettuce, tomato and truffled cheese sauce</b> served with fries and sage salt	32
<b>BOUILLABAISSE, north coast coral trout, crushed potatoes, rouille</b> (GF) aromatic seafood and saffron broth served with potatoes 🌿, north coast coral trout	30
<b>GRILLED HALF TROPICAL NORTH QUEENSLAND LOBSTER, garlic</b> 🌿 butter, lemon (GF) market lobster hibachi charcoal grilled to order topped with rooftop garlic butter and lemon	65

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## SIDES

<b>ROOFTOP LEAVES</b> 🌿, vincotto vinaigrette (GF) (VG) add lobster	10 25
<b>FRITES, aioli, chilli salt</b> (GF) (DF) (V)	10
<b>TARTELETTE DE RATATOUILLE, ricotta salata</b> (V) crispy puff pastry tart shell filled with smokey eggplant, roasted tomato, zucchini and red peppers	15
<b>ASPARAGUS, almonds, herbs, citrus dressing</b> (VG) charcoal grilled asparagus, toasted almonds, rooftop herbs and citrus dressing	15

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## TO FINISH

<b>CHEESE 1/2/3, accompaniments, house made lavosh</b> (GFO)	12/21/30
<b>FONDANT CHOCOLAT, salted caramel, miso and macadamia ice cream</b>	15
<b>MILLE FEUILLE, white chocolate cream, strawberry gum</b>	16