

## BOTTOMLESS DRAG QUEEN LUNCH

Shared style menu | 3-hour package | \$130pp

### Starters

SYDNEY ROCK OYSTERS

GUACAMOLE

Crispy Chilli, Corn Chips (NF\*)

KINGFISH CRUDO TOSTADA

Coconut Ranch, Dill Pickle (S/DF\*)

SWEET & SOUR CAULIFLOWER TACOS

Herb Slaw, Chipotle

### Mains

WAFFLES & FRIED CHICKEN

Hot Maple Glaze (G/D)

Served With French Fries + Green Salad (DF\*)

### Dessert

GAYTIME VIOLET CRUMBLE

Dark Chocolate Brownie, Honeycomb Nitro, Violet Ice Cream (D/N)

### Drinks

Includes a choice of:

Mosaique Brut Jacquart Champagne | Aperol Spritz | Mimosa

Bloody Mary | Margarita | Little Hazy Lager | House Wine

MENU CURATED BY FIONÁN GUNN

D - CONTAINS DAIRY G - CONTAINS GLUTEN N - CONTAINS NUTS S - CONTAINS SEAFOOD  
V - VEGETARIAN VGN - VEGAN \* INDICATES AVAILABLE MODIFICATION

Menu is subject to change.

Estate is a Cashless Venue. We accept all major Credit Cards and Room Charge (a 1.5% surcharge applies to all credit card purchases). A surcharge of 10% will apply on Sundays, and 15% on Public Holidays. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.