

A Feast to Share

All share menus require a minimum of two people. These are served banquet style, so everyone gets to try each dish. A great way to experience our menu!

Groups of 13 or more for lunch or 8 or more for dinner, including groups with children, are required to dine on a shared menu.

Share Menu Option 1

\$89 per person

MOURACHAN DAMPER

Smoked red gum butter, native thyme olive oil

BETROOT TARTARE

Chives, capers, miso, tahini

PAN-FRIED POLENTA WEDGES

Avocado puree, cashew panko, Sunshine Coast pineapple and jalapeno jam

CURED GOLDBAND SNAPPER

Sustainably sourced goldband snapper, native finger lime, dill, pickled eschalot

WHITE KUNZA CHICKEN

Queensland mango salsa, packham pear, native Bunya nut jardinière, Geraldton wax

NATIVE SOY BRUSSELS SPROUTS

Soy, garlic, ginger, local honey, black salt, lemon myrtle from the Warrior garden

GLASSHOUSE SALAD

Blue Dog Farm leaves, red oak leaves, green oak leaves, alfalfa sprouts, olive oil

WARRIOR PANNA COTTA

Coconut sorbet, Queensland pineapple jam, native strawberry gum, coconut flakes

All of Warrior's seafood is Australian sourced.

10% Sunday or 15% Public Holiday surcharges apply.

Menu items may contain allergens such as milk, seafood, nuts, eggs and wheat. Please discuss allergies with our staff as additional gluten and dairy free options may be available.



vegetarian



vegan



gluten free



dairy free



spicy

Share Menu Option 2

\$119 per person

MOURACHAN DAMPER

Smoked red gum butter, native thyme olive oil

BEETROOT TARTARE

Chives, capers, miso, tahini

PAN-FRIED POLENTA WEDGES

Avocado puree, cashew panko, Sunshine Coast pineapple and jalapeno jam

MISO CARAMEL PORK BELLY

Asian Slaw, misozuke, sesame seeds, shallots

CURED GOLDBAND SNAPPER

Sustainably sourced goldband snapper, native finger lime, dill, pickled eschalot

WHITE KUNZA CHICKEN

Queensland mango salsa, packham pear, native Bunya nut jardinière, Geraldton wax

THE OG SLOW-COOKED BEEF RENDANG

Saffron rice, green chilli salad, fried lemongrass

NATIVE SOY BRUSSELS SPROUTS

Soy, garlic, ginger, local honey, black salt, lemon myrtle from the Warrior garden

SAFFRON RICE

WARRIOR PANNA COTTA

Coconut sorbet, Queensland pineapple jam, native strawberry gum, coconut flakes

THE HONEY HIVE

Meringue, Warrior's lemon myrtle ganache, passionfruit jelly

Share Menu Option 3

\$139 per person

MOURACHAN DAMPER

Smoked red gum butter, native thyme olive oil

PAN-FRIED POLENTA WEDGES

Avocado puree, cashew panko, Sunshine Coast pineapple and jalapeno jam

MISO CARAMEL PORK BELLY

Asian Slaw, misozuke, sesame seeds, shallots

CURED GOLDBAND SNAPPER

Sustainably sourced goldband snapper, native finger lime, dill, pickled eschalot

SLOW COOKED DUCK WONTONS

Green ginger duck, fire-charred corn, coriander, native plum glaze

ROCKY CREEK MUSHROOM RISOTTO

Arborio rice, Sunshine Coast black garlic, Warrior's Warrigal greens, vegan parmesan cheese, Edamame

WHITE KUNZA CHICKEN

Queensland mango salsa, packham pear, native Bunya nut jardinière, Geraldton wax

200G (7oz) EYE FILLET

Truffle Mashed potato, beetroot puree, charred broccolini, Warrior butter

NATIVE SOY BRUSSELS SPROUTS

Soy, garlic, ginger, local honey, black salt, lemon myrtle from the Warrior garden

GLASSHOUSE SALAD

Blue Dog Farm leaves, red oak leaves, green oak leaves, alfalfa sprouts, olive oil

SALTED PEANUT ICE CREAM SANDWICH

Cocoa whipped cream, peanut brittle

THE CROCOSEUM

Chocolate mousse, mint cream, chocolate wafer, river mint ice cream