

BURGER POP UP

PALETTE

SAT 08 AUG 2026

45-Day Dry Aged Stanbroke Wagyu Chuck 24

Farmed at Chinchilla Station

onion, house burger sauce, American cheese, pickles,
Pixel sourdough brioche

5+ Wagyu Rump Cap 35

Farmed at Chinchilla Station

45-day dry aged chuck, foie gras, wagyu garum onion ring, eschalot,
Pixel sourdough brioche

Northern Rivers Chicken 26

Farmed by Jeremy Cruickshank

habanero and yuzu dip, iceberg, pickles, yuzu mayonnaise,
Pixel sourdough brioche

Australian Bay Lobster (A) 36

Farmed by James Dalton

Gold Coast prawn (A) patty, iceberg, fermented chilli mayonnaise,
Avruga caviar (I), Pixel sourdough brioche

Sides 12

Fries, Palette Seasoning
Wagyu Garum Onion Rings
Chopped Salad

Drinks

ON TAP – Burleigh Brewing 'Czech Mates' Lager	14 Schooner 425ml
NV Maison Mumm RSRV Cuvée 4.5, Reims FR	48 gls 120ml
NV Perrier-Jouët, Grand Brut, Epernay FR	36 gls 120ml
MV Clover Hill Tasmania Rosé, TAS	28 gls 120ml