



For your arrival

Charcuterie Boards for the table

Sliced Wagyu Bresaola, Truffle Salami, Capocollo,
Baguette, Assorted Cheese, Truffle Honey

+

Warm Marinated Mediterranean Olives (GF, DF)

Entree – choice of 1 (course 2)

Burrata, Noosa Reds Heirloom Tomatoes, Beetroot, Radish, Eschalot Dressing (GF)

Mooloolaba Yellowfin Tuna Crudo, Fennel, Caper, Lime, Chilli, Leek Oil (GF, DF)

Grain Fed Eye Fillet Carpaccio, Dijon Emulsion, Capers, Compressed Herb Mushroom, Olive Oil (GF)

Main – choice of 1 (course 3)

Pan Seared North QLD Barramundi, Leek Emulsion, Grilled Asparagus, Potato crisp
Citrus Beurre Blanc, Tobiko (GF)

Confit Pork Belly, Roasted Garlic Emulsion, Pickled Fennel, Crackling, Butter Jus (GF)

Tagliatelle, Slow Cooked Angus Beef Cheek Ragout, Basil Infused Grana Padano

Strictly one bill per table

Surcharge of 17% applies on Public Holidays

Surcharge of 10% applies on Sundays Service Fee of 5% is applied to the final bill

All card charges 1.3%