



**3 Course \$80 per person**

**4 Course \$90 per person**

**On arrival**

**Antipasto Selection**

Sliced Wagyu Bresaola, Mild Sopressa, Capocolo, marinated olives,  
Mozzarella di bufala, house bread w extra virgin olive oil & balsamic vinegar

**Entree – choice of 1 (course 2)**

**Insalata Caprese (v) (gf)**

Mozzarella di Bufala, basil pesto, vine ripened tomato

**Capesante (gf)**

Pan seared Western Australian Scallops, Squid Ink Risotto, crème fraiche, Sturgeon caviar

**Carpaccio (gf)**

Premium Tenderloin, parmesan Dijon emulsion, capers, compressed herb mushroom, red onion

**Main – choice of 1 (course 3)**

**Green Pea Risotto (gf) (v)**

Carnaroli Rice Risotto, green pea, goats cheese, Grana Padano

**Pesce de Giorno**

Fresh Market Fish of the Day

**Beef Cheek**

16 hour braised beef cheek, truffle & chives infused potato, pepperonata, braise sauce

**Dessert – choice of 1 (course 4)**

**Crostata al Limone  
(Homemade lemon tart)**

Toasted Italian meringue, candied lemon, sweet pastry crumb

**Panna Cotta**

Vanilla & Lime buttermilk panna cotta, mango puree, roasted macadamia nut,  
Fresh raspberries, glass biscuit

**Lychee Sorbet (vegan, gf)  
(Maleny, QLD)**

Strictly one bill per table