



3 Course \$80 per person

4 Course \$90 per person

On arrival

Antipasto Selection

Sliced Wagyu Bresaola, Mild Sopressa, Capacolo, 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)

Spaghetti Alle Verdure (gf available) (v)

House made spaghetti, garlic, chilli, mushroom, broccolini, Kalamata olive,
spinach, white wine, roasted tomato oil sauce

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. A Surcharge of 17% applies on Public Holidays.

A Service Fee of 5% is applied to the final bill.

The following card charges apply:

.90% All Debit, Credit and PayWave, 1.62% American Express