



**3 Course \$80 per person**

**4 Course \$90 per person**

**On arrival**

**Antipasto Selection**

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

**Entree – choice of 1 (course 2)**

**Burrata (v) (gf)**

Burrata, confit heirloom tomatoes, rocket, red onion, lemon balsamic

**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**

Strawberry buttermilk panna cotta, pistachio, meringue

**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**