



4 COURSE TASTING MENU

\$129 pp (no beverages)
\$190 pp with paired wine
(includes 3 x half glasses + 45ml Verduzzo Friulano)

1st COURSE

Pan Seared Hokkaido Scallops, Fennel & Goats Cheese Puree, Citrus, Caviar (GF)

2019 Kuen Hof  Riesling *Alto Adige, Italy*

2nd COURSE

Pumpkin, Ricotta & Macadamia Filled House Made Tortellini, Noisette Butter, Ricotta Salata

MV Pasqua 'Hey French' Garganega/Pinot Bianco/Sauvignon Blanc *Veneto, Italy*

3rd COURSE

Sous Vide Grain Fed Eye Fillet (240g), Roasted Artichoke Puree, Potato Gratin, Prosciutto Jus

2017 Masi 'Costasera' Amarone della Valpolicella *Veneto, Italy*

4th COURSE

Flourless Choc Tort, Burnt Beerwah Honey, Whipped Vanilla Mascarpone, Honey Biscuit (GF)

2018 Antolini Recioto Valpolicella Classico *Veneto, Italy*

GLUTEN FREE PASTA AVAILABLE – ADD 4
PLEASE ADVISE YOUR WAITER OF ANY ALLERGIES PRIOR TO ORDERING
A SURCHARGE OF 17% APPLIES ON PUBLIC HOLIDAYS
ONE BILL PER TABLE | 10% SURCHARGE SUNDAYS

PANE (BREAD)

Daily Baked Bread, Extra Virgin Olive Oil, Balsamic Vinegar	15
Focaccia, Heirloom Tomatoes, Kalamata Olive, Basil & Champagne Vinegar Sorbet	22

FRESHLY SHUCKED COFFIN BAY OYSTERS (order in 3, 6 or 12 per variety) (GF, DF)

Natural	6	Pickled Seaweed	7
Basil & Champagne Vinegar Sorbet	7	Cá del Bosco 'Cuvée Prestige' Mignonette	10

STUZZICHINI (SMALL PLATES/ SHARE PLATES)

Warm Marinated Mediterranean Olives (GF, DF)	10
Beef Tartare, Raw Beef Eye Fillet, Pepperonata, Horseradish Cream, Roasted Bone marrow Crumb	30
Grain Fed Eye Fillet Carpaccio, Dijon Emulsion, Capers, Compressed Herb Mushroom, Olive Oil (GF)	32
Hiramasa Kingfish Crudo, Radish, Compressed Cucumber, Pickled Onion, Grapefruit & Finger Lime, Vinaigrette, Pink Peppercorn, Nasturtium (GF, DF)	39
Pan Seared Hokkaido Scallops, Fennel & Goats Cheese Puree, Citrus, Caviar (GF)	34
Grilled Mooloolaba King Prawns, Roasted Tomato Oil, Local Cherry Tomato, Lemon (GF, DF)	39
Pumpkin, Ricotta & Macadamia Filled House Made Tortellini, Noisette Butter, Ricotta Salata	35

PASTA E RISOTTO

Fraser Island Spanner Crab, Carnaroli Risotto, Sweet Corn, Spring Onion Roasted Crab Oil, Grana Padano	49
House Made Ravioli, Western Australian Lobster, Mooloolaba King Prawn, Champagne Sauce, Caviar	MP
House Made Spaghetti, Moreton Bay Bug Tail, Chilli, Cherry Tomatoes, Lobster/Mooloolaba Prawn & Cognac Bisque	55
House Made Gnocchi, Roasted Pepper Puree, Heirloom Tomatoes, Pickled Red Onion, Pistachio	40
House Made Spaghetti, Broccolini, Olives, Spinach, Mushroom, Chilli, White Wine, Roasted Tomato Oil	39

SECONDI (MAIN COURSE)

Fresh Market Fish of the Day	MP
'Sanchoku' Wagyu Rump. Granite Belt QLD (MB 6-7) (GF, DF)	150g/40
'Sanchoku' Wagyu Rump. Granite Belt QLD (MB 6-7) (GF, DF)	300g/65
Sous Vide Grain Fed Eye Fillet, Roasted Artichoke Puree, Potato Gratin, Prosciutto Jus	240g/58
Braised Pork Belly, Roasted Garlic, Mustard Soubise, Kipfler Potato, Fennel, Garlic & Sage Crackling (GF)	49
Sous Vide Lamb Rump, Pressed Shoulder, Carrot & Fetta Puree, Roasted Carrots, Pistachio & Mint Vierge (GF)	56

INSALATE E CONTORNI (SALADS & SIDES)

Beerwah Honey Roasted Pumpkin, Beetroot, Goat Cheese, Pumpkin Seeds, Leaves, Lemon Balsamic (GF)	29
Burrata, Local QLD Heirloom Tomatoes, Beetroot, Radish, Eschallot Dressing (GF)	34
Redridge Farm Figs, Mozzarella di Bufala, QLD Heirloom Tomatoes, Red Onion, Basil (GF)	35
Green Beans, Broccolini, Ricotta di Bufala, Roasted Almonds (GF)	17
Kipfler Potatoes, Browned Butter, Chives (GF)	15
Mixed Leaves, Truffled Honey Vinaigrette (GF, DF)	16