



**3 Course \$95 per person**  
**4 Course \$110 per person**

**On arrival**

**Charcuterie Board**

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

+

**Dips**

Spinach, Ricotta & Artichoke Dip, Ciabatta

**Entree – choice of 1 (course 2)**

Beerwah Honey, Roasted Pumpkin, Beetroot, Goats Cheese, (GF)  
Pumpkin Seeds, Leaves, Lemon Balsamic

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

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

**Main – choice of 1 (course 3)**

Spaghetti, Broccolini, Olives, Spinach, Mushroom, Garlic, Chilli, White Wine, Roasted Tomato Oil (DF)

Fresh Market Fish of the Day

Braised Pork Belly, Soubise, Roasted Carrot, Artichoke, Garlic & Sage Crackling, Jus Gras (GF, DF)

**Dessert – choice of 1 (course 4)**

House Made Lemon Tart, Toasted Italian Meringue, Candied Lemon, Sweet Pastry Crumb

Lemon & Vanilla Panna Cotta, Raspberry, Violet (GF)

Raspberry Sorbet (Maleny, QLD) (Vegan, GF, DF)

**Strictly one bill per table.**

**A Surcharge of 17% applies on Public Holidays.**

**A Surcharge of 10% applies on Sundays**

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

**The following card charges apply:**

**.90% All Debit, Credit and PayWave, 1.75% American Express**