



4 COURSE TASTING MENU

\$129 pp (no beverages)

\$199 pp with paired wine

(includes 3 x half glasses + 45ml 2009 Château Coutet '1er Cru')

1st COURSE

Mooloolaba Yellowfin Tuna Crudo, Fennel, Capers, Lime, Chilli, Leek Oil (GF, DF)

2020 Château De Meursault 'Bourgogne Blanc' Chardonnay *Meursault-Charmes, France*

2nd COURSE

House Made Ravioli, Western Australian Lobster,
Mooloolaba King Prawn, Champagne Sauce, Oscietra Caviar

NV CÂ Del Bosco 'Extra Brut' Cuvée Prestige *Lombardy, Italy*

3rd COURSE

Sous Vide Grain Fed Eye Fillet, Cep Purée, Cep Powder, Roasted Parsnip, Bone Marrow Crumb

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

4th COURSE

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

2009 Château Coutet '1er Cru' Sem/Sauv Blanc/Muscadelle *Barsac, France*

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

1.75% Surcharge Applied to AMEX | 1.1% Surcharge Applied to All Credit & Paywave

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	Champagne Mignonette	10

STUZZICHINI (SMALL PLATES/ SHARE PLATES)

Warm Marinated Mediterranean Olives (GF, DF)	10
Panko Crumbed Arancini, Parmesan, Taleggio, Mozzarella, Sugo, Ricotta Salata (min of 2)	8ea
Italian Mozzarella di Bufala, Sea Salt, Italian Extra Virgin Olive Oil, Fresh Basil (GF)	24
Grain Fed Eye Fillet Carpaccio, Dijon Emulsion, Capers, Compressed Herb Mushroom, Olive Oil (GF)	35
Mooloolaba Yellowfin Tuna Crudo, Fennel, Caper, Lime, Chilli, Leek Oil (GF, DF)	32
Pan Seared Hokkaido Scallops, Fennel & Goats Cheese Puree, Citrus, Caviar (GF)	35
Grilled Mooloolaba King Prawns, Roasted Tomato Oil, Local Cherry Tomato, Lemon (GF, DF)	40

PASTA E RISOTTO (All Pasta is Hand Made by Chefs)

Carnaroli Risotto, Pea, Fennel, Leek, Spring Onion, Ricotta, Grana Padano (GF)	40
Ravioli, Western Australian Lobster, Mooloolaba King Prawn, Champagne Sauce, Oscietra Caviar	MP
Spaghetti, Moreton Bay Bug Tail, Chilli, Cherry Tomatoes, Lobster/Mooloolaba Prawn & Cognac Bisque	58
Rigatoni, Braised Tasmanian Lamb Shoulder, Pea, Mint, Feta, Pistachio	49
Pappardelle, Slow Cooked Beef Cheek Ragout, Grana Padano	39
Spaghetti, Broccolini, Olive, Spinach, Mushroom, Chilli, White Wine, Roasted Tomato Oil (DF)	39
Spiniach & Ricotta, Pistachio Tortellini, Grana Padano Emulsion, Leek Oil (entrée size)	36
Potato Gnocchi, Roasted QLD Pumpkin, Pumpkin Seeds, Truffled Pecorino, Sage (GF)	45

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, Cep Purée, Cep Powder, Roasted Parsnip, Bone Marrow Crumb	240g/59
Braised Pork Belly, Soubise, Roasted Carrot, Artichoke, Garlic & Sage Crackling, Jus Gras (GF, DF)	49

INSALATE E CONTORNI (SALADS & SIDES)

Beerwah Honey Roasted Pumpkin, Beetroot, Goat Cheese, Pumpkin Seeds, Leaves, Lemon Balsamic (GF)	25
Burrata, Local QLD Heirloom Tomatoes, Beetroot, Radish, Eschallot Dressing (GF)	30
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