

3 COURSE NEW YEAR'S EVE MENU

FIRST SEATING

3 Courses + a glass of French Bubbles for \$129 Children (ages 12 & under) - 3 courses for \$60

1ST COURSE

Spinach & Ricotta, Pistachio Tortellini, Grana Padano Emulsion, Leek Oil

OR

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

2ND COURSE

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

OR

.House Made Gnocchi, Peperonata Purée, Heirloom Tomatoes, Pickled Onion, Pistachio, Basil

3RD COURSE

Coconut & Lime Panna Cotta, Mango Sorbet, Passionfruit, Roasted Macadamia,
Caramelised White Chocolate, Meringue, Basil (GF)

OR

Maleny, QLD Chocolate Gelato (GF)

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