



**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)**

Burrata, Local QLD Heirloom Tomatoes, Beetroot, Radish, Eschallot Dressing (GF)

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

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 and Sage crackling, Jus Gras (GF, DF)

**Dessert – choice of 1 (course 4)**

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

Flourless Choc Torte, Amarena Cherry, Pistachio Gelato, Cherry Gel, Chocolate Glass Tuile (GF)

Mango 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**