



**\$110 per head
Shared Menu**

On arrival

Warm Marinated Mediterranean Olives (GF, DF)

In-House Baked Sourdough, Mount Zero Early Harvest Olive Oil, Beurre D'Isigny Butter

Entree – share plates

Lemon, Ricotta & Roasted Sunflower Seed Stuffed Zucchini Flowers,
Roasted Zucchini, Spinach & Grana Padano Puree

Italian Mozzarella di Bufala, Sea Salt, Italian Extra Virgin Olive Oil, Fresh Basil (GF)

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

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

Main – share plates

QLD Pumpkin & Truffled Pecorino Tortellini, Zucchini Puree, Pumpkin Seeds, Grana Padano Crisp

Tagliatelle, Slow Cooked Angus Beef Cheek Ragout, Basil Infused Grana Padano

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

Sides – share plates

Kipfler Potatoes, Butter Emulsion, Chives (GF)

Green Beans, Broccolini, Ricotta di Bufala, Roasted Almonds (GF)

Dessert – share plates

Flourless Choc Torte, Burnt Peachester Honey, Whipped Vanilla Mascarpone, Honey Biscuit (GF)

House made Lemon Tart, Toasted Italian meringue, candies Lemon, Biscuit Crumb