



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 (GF)
+
Warm Marinated Mediterranean Olives (GF, DF)

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)

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

Coral Coast Barramundi, Tomato Concasse, Smoked Tomato Vinaigrette, Green Olives
Lemon Panko Crumb, Caper Emulsion, Yuzu Gel (GF)

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, Biscuit Crumb

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

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

Strictly one bill per table

Surcharge of 17% applies on Public Holidays

Surcharge of 10% applies on Sundays

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