



**\$110 per head
Shared Menu**

On arrival

Warm Marinated Mediterranean Olives (GF, DF)

In-House Baked Sourdough, Mount Zero Early Harvest Olive Oil, Pepe Saya 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, Noosa Reds Heirloom Tomatoes, Beetroot, Radish, Eschallot Dressing (GF)

Main – share plates

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

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

Confit Pork Belly, Anise Carrot Puree, Green Bean & Almond Vierge, Crackling, Jus Gras (GF)

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 Peaches Honey, Whipped Vanilla Mascarpone, Honey Biscuit (GF)

Lemon Yuzu Curd, Blood Orange Gel, Browned Butter Biscuit, Orange, Italian Meringue, Glass Tuile

Coconut Sorbet, Maleny, QLD (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

All card charges 1.3%