



Lunch Prix Fixe  
2 COURSE \$49  
3 COURSE \$59

1<sup>st</sup> COURSE

Darling Downs Eye Fillet Tartare, Pickled Onion, Charred Tomato Soubise,  
Grana Padano Emulsion, Potato Crisps (GF)

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Noosa Reds Heirloom Tomato, Roasted Beetroot, Whipped Ricotta, Eschalot Dressing, Basil, Puff Pastry

2nd COURSE

Seared Confit Pork Belly, Grilled Hokkaido Scallop, Cauliflower Puree, Apple Gel, Carrot & Radish (GF)

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House Made Spaghetti, Noosa Reds Heirloom Tomato, Garlic, Chilli, Parsley, Roasted Tomato Oil (DF)

3rd COURSE

Coconut Panna Cotta, Lemon Curd, Yuzu Gel, Browned Butter Amoretti Crumb, Meringue (GF)

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Dark Chocolate Mousse, Maleny Pistachio Gelato, Roasted Pistachio (GF)

Select one item from each Course

PLEASE ADVISE YOUR WAITER OF ANY ALLERGIES PRIOR TO ORDERING  
A SURCHARGE OF 17% APPLIES ON PUBLIC HOLIDAYS  
ONE BILL PER TABLE | 10% SURCHARGE SUNDAYS