



Chefs 7 Step Vegan Tasting Menu

\$129

Short Crust Mini Tart, Leek Emulsion, Yuzu Gel (DF)

Pepperonata, Noosa Reds Heirloom Tomatoes, Kalamata Olive,
Basil & Champagne Vinegar Sorbet (DF, GF)

Roasted Kipfler Potato, Hazelnut & Mushroom Ravioli, Mushroom Consommé

Carrot Romesco. Kipfler Potato, Grilled Broccolini, Roasted Carrot, Back Garlic (DF, GF)
Roasted Macadamia & Pumpkin Seed Crumb, Carrot Ribbons, Radish

Yuzu Olive Espuma, Lemon Sorbet, Bitters Infused Fingerlime (DF, GF)

QLD Coconut Sorbet, Sunshine Coast Rum Braised Buderim Pineapple, Toffee Rum Gel (DF, GF)

Petite Fours

\$199 (with matching wine) **\$259** (with premium matching wine)

matching wine includes : 3 x half glasses + 60ml dessert wine

GLUTEN FREE PASTA AVAILABLE – ADD 4

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

1.30% All Card Transaction Surcharges Applu

PANE (BREAD)

Daily Baked Bread, Extra Virgin Olive Oil, Lemon Balsamic Reduction	15
In House Baked 48 hour Sourdough, Noosa reds Heirloom Tomatoes, Kalamata Olive, Basil & Champagne Vinegar Sorbet (DF)	22

PASTA (All Pasta is Hand Made by our Chefs)

Penne, Noosa Reds Heirloom Tomatoes, Pickled Onion, Garlic, Chili, White Wine (DF, GF) Tomato Oil, Pistachio, Basil	39
Roasted Kipfler Potato, Hazelnut & Mushroom Ravioli, Mushroom Consommé	43

SECONDI (MAIN COURSE)

Carrot Romesco. Kipfler Potato, Grilled Broccolini, Roasted Carrot, Back Garlic (DF, GF) Roasted Macadamia & Pumpkin Seed Crumb, Carrot Ribbons, Radish	39
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INSALATE E CONTORNI (SALADS & SIDES)

Pepperonata, Noosa reds Heirloom Tomatoes, Beetroot, Radish, Eschallot, Basil (DF, GF)	35
Green Beans, Broccolini, Olive Oil, Roasted Almonds (DF, GF)	17
Mixed Leaves, Balsamic Vinaigrette (GF, DF)	16

DOLCI (SWEETS)

QLD Coconut Sorbet, Sunshine Coast Rum Braised Buderim Pineapple, Rum Toffee Gel (DF, GF)	22
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