



**3 Course \$95 per person**

**For your arrival**

**Charcuterie Boards for the table**

Sliced Wagyu Bresaola, Truffle Salami, Capocollo,  
Baguette, Assorted Cheese, Truffle Honey

+

Warm Marinated Mediterranean Olives (GF, DF)

**Entree – choice of 1 (course 2)**

Burrata, Noosa Reds Heirloom Tomatoes, Beetroot, Radish, Eschalot 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)**

Baked North QLD Barramundi, Carrot Romesco, Pumpkin Seed & Macadamia Crumb,  
Citrus Beurre Blanc, Tobiko (GF)

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

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

**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%**