



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 Tartare, Roasted Chilli Oil, Blood Orange, Pickled Fennel (GF, DF)

Grain Fed Eye Fillet Carpaccio, Dijon Emulsion, Capers, Compressed Herb Mushroom, Olive Oil (GF)

MAIN
CHOICE OF 1 (COURSE 3)

Pan Roasted North QLD Barramundi, Artichoke Emulsion,

Confit Heirloom Tomato, Pickled Fennel (GF, DF)

Confit Pork Belly, Fennel Cream, Fennel, Apple & Mustard Jam, Skin Crisp, Jus Gras (GF)

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

DESSERT
CHOICE OF 1 (COURSE 4)

Baked Lemon Tart, Italian Meringue

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

Vanilla Bean Panna Cotta, Glasshouse Mountains Strawberry,

Strawberry Sorbet, White Balsamic Gel, White Chocolate, Basil (GF)

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 1.35%