



FOR YOUR ARRIVAL CHARCUTERIE BOARDS FOR THE TABLE

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

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Warm Marinated Mediterranean Olives (GF, DF)

ENTREE CHOICE OF 1 (COURSE 2)

Burrata, Heirloom Tomato, Pickled Onion, Sundried Tomato, Grana Padano, Fig & Basil (GF)

Mooloolaba Yellowfin Tuna Tartare, Roasted Chilli Oil, Blood Orange, Pickled Fennel (A) (GF, DF)

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

MAIN CHOICE OF 1 (COURSE 3)

Pan Seared Barramundi, Caramelised Cauliflower Purée,

Caper, Grape, Verjus Beurre Blanc (A) (GF, DF)

Pork Belly, Artichoke Puree, Confit Fennel, Grilled Artichoke, Apple, Radish, Skin Crisp & Jus (GF)

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

DESSERT CHOICE OF 1 (COURSE 4)

Baked Lemon Tart, Italian Meringue

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

Lemon & Vanilla Panna Cotta, Fennel & Glasshouse Mountains Strawberry Compote,

Strawberry Gel, Roasted Pistachio, Strawberry Sorbet (GF)

STRICTLY ONE BILL PER TABLE

SURCHARGE OF 17% APPLIES ON PUBLIC HOLIDAYS | SURCHARGE OF 10% APPLIES ON WEEKENDS
SERVICE FEE OF 5% IS APPLIED TO THE FINAL BILL | ALL CARD CHARGES 1.35%

(A) Australian | (I) Imported | (M) Mixed origin