



Chef's 7 Step Tasting Menu

\$129

Mini Short Crust Tart, Roasted Beerwah Pumpkin,
Cep Powder & Fresh Manjimup Truffle (DF)

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

Chevallum Mushroom Risotto, Grana Padano, Black Garlic & Chive (GF)

Darling Downs Eye Fillet, Cep Powder, Roasted Mushroom, Pickled Onion, Fried Kale (GF)

Blood Orange Sorbet, Orange - Campari & Olive Oil Espuma (GF)

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

Petit Fours

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

matching wine includes : 3 x half glasses + 45ml dessert wine

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

PANE (BREAD)

Daily In-House Baked Sourdough, Pendleton Olive Estate Olive Oil, Pepe Saya Butter	15
In House Baked 48hr Sourdough, Noosa Reds Tomatoes, Kalamata Olive, Basil & Champagne Vinegar Sorbet	27

FRESHLY SHUCKED OYSTERS (SOURCED FROM AUSTRALIA'S BEST FARMS) (ORDER IN 3, 6 OR 12 PER VARIETY) (GF, DF) (A)

Natural	7.5	Double Smoked bacon, Worcestershire Sauce, Tabasco	8.5
Verjus Pickled Eschalot, Champagne	10	Yuzu, Olive Oil Espuma, Sturia Oscietra Caviar	15

CAVIAR

Sturia Oscietra Caviar (I) (Bordeaux, France), Blini, Crème Fraiche - 5g Tasting	45
Sturia Oscietra Caviar (I) (Bordeaux, France), Blini, Crème Fraiche - 15g Tin	115
White Sturgeon Oscietra Caviar (I), Blini, Crème Fraiche - 20g Tin	105

STUZZICHINI (SMALL PLATES/ SHARE PLATES)

Warm Mediterranean Olives (GF, DF)	10
Italian Mozzarella di Bufala, Sea Salt, Italian Extra Virgin Olive Oil, Fresh Basil (GF)	24
Lemon, Ricotta & Basil Infused Grana Padano Stuffed Zucchini Flowers, Roasted Zucchini, Peperonata Purée	35
Grain Fed Eye Fillet Carpaccio, Dijon Emulsion, Capers, Compressed Herb Mushroom, Olive Oil (GF)	35
Mooloolaba Yellowfin Tuna Tartare (A), Roasted Chilli Oil, Blood Orange, Pickled Fennel, Vinaigrette (GF, DF)	32
Grilled Mooloolaba King Prawns (A), Roasted Tomato Oil, Noosa Reds Heirloom Tomatoes, Lemon (GF, DF)	38
Pan Seared Hokkaido Scallops (I), Green Apple Gel, Caramelized Cauliflower Purée, Daikon Radish, Citrus Beurre Blanc (GF)	40
+ Add Oscietra Caviar (I) (4g)	+ 25

PASTA (All Pasta is Hand Made by our Chefs)

North QLD Crayfish Ravioli, Prawn & Crayfish Bisque, Oscietra Caviar (M)	MP
Spaghetti, Moreton Bay Bug Tail (A), Chilli, Noosa Reds Tomatoes, Prawn & Crayfish Bisque	58
Tagliatelle, Slow Cooked Angus Beef Cheek Ragout, Basil Infused Grana Padano	45
Hand Crafted Pumpkin, Ricotta & Macadamia Filled Tortellini, Noisette Butter, Grana Padano, Nasturtium	40
House Made Gnocchi, Grana Padano Emulsion, Truffled Pecorino, Fresh Manjimup Truffle, Kipfler Crisp, Chives	45
Chevallum Mushroom Risotto, Grana Padano, Black Garlic & Chive (GF)	42
+ Manjimup WA Truffle supplement on any dish (3g)	+ 20



SECONDI (MAIN COURSE)

Fresh Market Fish of the Day (A)	MP
Pan Roasted North QLD Barramundi (A), Caramelised Cauliflower Puree, Caper, Grape, Verjus Beurre Blanc (GF)	58
Pork Belly, Artichoke Puree, Confit Fennel, Grilled Artichoke, Apple, Radish, Skin Crisp & Jus (GF)	52
240g Darling Downs Eye Fillet, Mushroom, Pickled Onion, Kale (GF)	62
200g Diamantina Wagyu Sirloin, Wagyu Jus, Wagyu Butter Class F4. BMS 4+ (GF)	79

INSALATE (SALADS)

Burrata, Heirloom Tomato, Pickled Onion, Sundried Tomato, Grana Padano, Fig & Basil (GF)	30
Watermelon and Whipped Feta Salad, Noosa Reds Heirloom Tomatoes, Pickled Onion, Leaves & Herbs (GF)	27
Peachester Honey Roasted Pumpkin Salad, Whipped Basil Infused Ricotta, Heirloom Tomato, Pickled Onion, Prosciutto di Parma, Grana Padano Crisp & Basil (GF)	27

CONTORNI (SIDES)

Green Beans, Broccolini, Ricotta di Bufala, Roasted Almonds (GF)	19
Peachester Honey Glazed Baby Carrots, Pistachio (GF)	18
Kipfler Potatoes, Browned Butter, Chives (GF)	17
Mixed Leaves, Red Onion, Balsamic Vinaigrette, Grana Padano (GF)	17
Shoestring Fries (GF, DF)	14
+ Manjimup WA Truffle supplement on any dish (3g)	+ 20

DOLCI (SWEETS)

VS Hennessy Cognac Infused Crème Brûlée (GF)	24
Lemon & Vanilla Panna Cotta, Fennel & Glasshouse Mountains Strawberry Compote, Strawberry Gel, Roasted Pistachio, Strawberry Sorbet (GF)	22
Tiramisu, Espresso-Soaked Sponge Fingers, Amaretti, Mascarpone, Seppeltsfield 'Para' 10yr Tawny Port	22
Baked Lemon Tart, Italian Meringue	22
Flourless Choc Torte, Burnt Peachester Honey, Whipped Vanilla Mascarpone, Honey Biscuit (GF)	22
Maleny, QLD Chocolate OR Vanilla Gelato (two scoops) (GF)	16
Maleny, QLD Blood Orange OR Strawberry Sorbet (two scoops) (GF, DF)	16

FORMAGGIO (CHEESE)

Single Cheese 15 | Two Cheese 28 | Three Cheese 40

Served with Baguette, Peachester Truffled Honey, Red Wine & Fig Puree

Fontina Valle d'Aosta DOP	Cow's Milk	Semi-Firm/Firm	Rich Flavour	Aosta Valley, Italy
MonaLisa Grottino Pecorino	Sheep's Milk	Semi-Firm/Firm	Antique Flavour	Sienna, Italy
Gorgonzola	Cow's Milk	Soft/Creamy	Mild & Sweet	Lombardy, Italy
Taleggio	Cow's Milk	Semi-Soft	Mild & Tangy	Bergamo, Italy
Triple Cream Brie	Cow's Milk	Semi-Soft/Soft	Rich & Buttery	Adelaide Hills, SA