



Chefs 7 Step Tasting Menu

\$129

Short Crust Mini Tart, Leek Emulsion, Sturgeon Caviar, Yuzu Gel (GF)

Mooloolaba Yellowfin Tuna Crudo, Fennel, Capers,
Lime, Chilli, Leek Oil (GF, DF)

Hand Crafted Pumpkin, Ricotta & Macadamia Filled Tortellini,
Noisette Butter, Grana Padano, Nasturtium

Tasmanian Lamb backstrap, Pea Puree, Assortment of Peas,
Garlic Emulsion, Courgette, Mint, Jus (GF, DF)

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

Coconut & Lime Pannacotta, Sunshine Coast Rum Braised Buderim Pineapple,
White Chocolate, Rum Toffee Gel, Coconut Sorbet, Meringue (GF)

Petit Fours

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

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

1.75% Surcharge Applied to AMEX | 1.1% Surcharge Applied to All Credit & Paywave

PANE (BREAD)

Daily In-House Baked Sourdough, Mount Zero Early Harvest Olive Oil, Pepe Saya Butter	15
In House Baked 48hr Sourdough, Noosa Reds Tomatoes, Kalamata Olive, Basil & Champagne Vinegar Sorbet	25

FRESHLY SHUCKED COFFIN BAY OYSTERS (order in 3, 6 or 12 per variety) (GF, DF)

Natural	6	Double Smoked bacon, Worcestershire Sauce, Tabasco	7
Verjus Pickled Eschalot, Champagne	10	Yuzu, Olive Oil Espuma, Sturia Oscietra Caviar	15

CAVIAR

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

STUZZICHINI (SMALL PLATES/ SHARE PLATES)

Italian Mozzarella di Buffalo, Sea Salt, Italian Extra Virgin Olive Oil, Fresh Basil (GF)	24
Lemon, Ricotta & Roasted Sunflower Seed Stuffed Zucchini Flowers, Roasted Zucchini, Spinach & Grana Padano Purée	34
Grain Fed Eye Fillet Carpaccio, Dijon Emulsion, Capers, Compressed Herb Mushroom, Olive Oil (GF)	34
Mooloolaba Yellowfin Tuna Crudo, Fennel, Caper, Lime, Chilli, Leek Oil (GF, DF)	32
Grilled Mooloolaba King Prawns, Roasted Tomato Oil, Noosa Reds Heirloom Tomatoes, Lemon (GF, DF)	35
Pan Seared Hokkaido Scallops, Green Apple Gel, Cauliflower Purée, Daikon Radish, Citrus Beurre Blanc (GF)	35
- Add Oscietra Caviar (4g) +25	

PASTA (All Pasta is Hand Made by our Chefs)

Duck Leg Ravioli, Carrot & Anise Puree, Pickled, Raw and Roasted Carrot, Jus	52
Spaghetti, Moreton Bay Bug Tail, Chilli, Noosa Reds Tomatoes, Lobster/Mooloolaba Prawn & Cognac Bisque	58
Tagliatelle, Slow Cooked Angus Beef Cheek Ragout, Basil Infused Grana Padano	39
Spinach, Ricotta & Pistachio Tortellini, Grana Padano Emulsion, Leek Oil	39
Hand Crafted Pumpkin, Ricotta & Macadamia Filled Tortellini, Noisette Butter, Grana Padano, Nasturtium	39
Potato Gnocchi, Assortment of Peas, 30 Month Aged Prosciutto Di Parma, Basil Infused Grana Padano	40

SECONDI (MAIN COURSE)

Fresh Market Fish of the Day	MP
Tasmanian Lamb Backstrap, Pea Puree, Assortment of Peas, Garlic Emulsion, Zucchini, Mint, Jus (GF, DF)	58
Darling Downs Eye Fillet, Jerusalem Artichoke Puree, Black Garlic, Asparagus, Jerusalem Artichoke Chips, Jus (GF, DF)	240g/59
Confit Pork Belly, Anise Carrot Puree, Roasted Carrot, Potato, Radish, Cracking (GF)	49

INSALATE E CONTORNI (SALADS & SIDES)

Noosa Reds Heirloom Tomatoes, Asparagus, Assortment of Peas, Whipped Feta, Sourdough Wafer, Sunflower Seeds, Leek Oil	30
Burrata, Noosa Reds Heirloom Tomatoes, Beetroot, Radish, Eschalot Dressing (GF)	30
Green Beans, Broccolini, Ricotta di Bufala, Roasted Almonds (GF)	17
Kipfler Potatoes, Browned Butter, Chives (GF)	17
Mixed Leaves, Red Onion, Balsamic Vinaigrette, Grana Padano (GF)	17
Shoestring Fries (GF, DF)	12