



Chefs 7 Step Tasting Menu

\$129

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

Ravioli, Mooloolaba King Prawn, Champagne Sauce, Oscietra Caviar

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

Tasmanian Lamb Short Loin, Noosa Reds Heirloom Tomato, Green Olive,
Cucumber Spinach & Sheep Milk Feta Emulsion (GF)

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 Buffala, 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)

Ravioli, Mooloolaba King Prawn, Champagne Sauce, Oscietra Caviar	MP
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
House Made Gnocchi, Noosa Reds Heirloom Tomato, Basil Infused Grana Padano, Peperonata, Ppuree, Pickled Onion, Pistachio & Lemon Basil	40

SECONDI (MAIN COURSE)

Fresh Market Fish of the Day	MP
North QLD Barramundi, Noosa Reds Heirloom Tomato, Radish, Citrus Beurre Blanc Sauce (GF)	58
Tasmanian Lamb Short Loin, Noosa Reds Heirloom Tomato, Green Olive, Cucumber Spinach & Sheep Milk Feta Emulsion (GF)	58
Granite Belt Eye Fillet, Charred Tomato Soubise, Black Garlic, Pickled Onion, Potato Crisp (GF, DF)	240g/59
Confit Pork Belly, Celeriac & Apple Puree, Green Bean & Almond Vierge, Crackling, Jus Gras (GF)	49

INSALATE E CONTORNI (SALADS & SIDES)

Peach, Compressed Watermelon, Noosa Reds Heirloom Tomato, Marinated Goats Cheese, Pickled Onion, Chili Oil & Balsamic Lemon (GF)	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