



Chefs 7 Step Tasting Menu

\$129

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

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

Roasted Mushroom, Spinach and Goats Cheese Tortellini,
Mushroom Consommé

Granite Belt Eye Fillet, Charred Tomato Soubise, Black Garlic,
Pickled Onion, Potato Crisp (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 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, Capers, 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) - Add Oscietra Caviar (4g) +25	35

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
Roasted Mushroom, Spinach and Goats Cheese Tortellini, Mushroom Consommé	39
Hand Crafted Pumpkin, Ricotta & Macadamia Filled Tortellini, Noisette Butter, Grana Padano, Nasturtium	39
House Made Gnocchi, Lockyer Valley Charred Corn, Corn Soubise, Egg Yolk Jam, Truffled Pecorino	40



SECONDI (MAIN COURSE)

Fresh Market Fish of the Day	MP
Baked North QLD Barramundi, Carrot Romesco, Pumpkin & Macadamia Crumb	57
Tasmanian Lamb Short Loin, Noosa Reds Heirloom Tomato, Green Olive, Pickled Cucumber Spinach & Sheep Milk Feta Emulsion (GF)	57
Confit Pork Belly, Celeriac & Apple Puree, Green Bean & Almond Vierge, Crackling, Jus Gras (GF)	49
Granite Belt Eye Fillet, Charred Tomato Soubise, Black Garlic, Pickled Onion, Potato Crisp (GF, DF)	240g/59
200g Diamantina Wagyu Sirloin, Class F4. BMS 4+, Infused King Oyster Mushroom, Cep Puree (GF)	79

INSALATE E CONTORNI (SALADS & SIDES)

SE QLD Fig, 30 Month Aged Prosciutto di Parma, Noosa Reds Tomato, Mascarpone, Basil Infused Grana Padano Crisp, Sourdough Croute	30
Burrata, Noosa Reds Heirloom Tomatoes, Beetroot, Radish, Eschalot Dressing (GF)	30
Green Beans, Broccolini, Ricotta di Bufala, Roasted Almonds (GF)	17
Peachester Honey Glazed Baby Carrots, Pistachio (GF)	17
Kipfler Potatoes, Browned Butter, Chives (GF)	17
Mixed Leaves, Red Onion, Balsamic Vinaigrette, Grana Padano (GF)	17
Shoestring Fries (GF, DF)	12

DOLCI (SWEETS)

VS Cognac Infused Brulee (GF)	22
Coconut & Lime Pannacotta, Sunshine Coast Rum Braised Buderim Pineapple, White Chocolate, Rum Toffee Gel, Coconut Sorbet, Meringue (GF)	22
Tiramisu, Espresso Soaked Sponge Fingers, Amaretti, Mascarpone, Seppeltsfield 'Para' 10yr Tawny Port	22
Lemon Yuzu Curd, Blood Orange Gel, Browned Butter Biscuit, Orange, Italian Meringue, Glass Tuile	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 Chocolate OR Lemon 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	Kenilworth, QLD