



3 Course \$95 per person
4 Course \$110 per person

On arrival

Charcuterie Board

Sliced Wagyu Bresaola, Truffle Salami, Capocola,
Baguette, Assorted Cheese, Truffle Honey
+
Warm Marinated Mediterranean Olives (GF, DF)

Entree – choice of 1 (course 2)

Burrata, Noosa Reds Heirloom Tomatoes, Beetroot, Radish, Eschalot Dressing (GF)

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

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

Main – choice of 1 (course 3)

Pan Seared Coral Coast Barramundi, Confit Noosa Reds Tomatoes,
Pickled Seaweed Beurre Blanc (GF)

Confit Pork Belly, Anise Carrot Puree, Green Bean & Almond Vierge, Crackling, Jus Gras (GF)

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

Dessert – choice of 1 (course 4)

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

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

Coconut Sorbet (Maleny, QLD) (Vegan, GF,DF)

Strictly one bill per table

Surcharge of 17% applies on Public Holidays

Surcharge of 10% applies on Sundays Service Fee of 5% is applied to the final bill

All card charges 1.3%