



Chefs 7 Step Vegan Tasting Menu

\$129

Amuse

Local Tomato Crudo, Beetroot, Pepperonata, Fennel, Lime, Chilli (GF,DF)

House Made Ravioli, Roasted QLD Pumpkin, Citrus, Almond, Leek Oil (DF)

Potato and Leek Terrine, Soubise, Roasted Artichoke,
Roast Carrot, Edamame, Pickled Green Tomato (GF,DF)

Palate Cleanser

Maleny Raspberry Sorbet, Roasted Almond, Blackberry Gel, Lemon Balm (GF,DF)

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

PANE (BREAD)

In-House Baked Sourdough, Mount Zero Early Harvest Olive Oil, Beurre D'isigny Butter 15

Sourdough, Heirloom Tomatoes, Kalamata Olive, Basil & Champagne Vinegar Sorbet (DF) 22

PASTA (All Pasta is Hand Made by our Chefs)

House Made Ravioli, Roasted QLD Pumpkin, Citrus, Almond, Leek Oil (DF) 43

SECONDI (MAIN COURSE)

Potato and Leek Terrine, Soubise, Roasted Artichoke, Roast Carrot, Edamame, Pickled Green Tomato (GF,DF) 39

INSALATE E CONTORNI (SALADS & SIDES)

Romesco Sauce, QLD Heirloom Tomatoes, Beetroot, Radish, Red Onion, Basil (GF,DF) 23

Green Beans, Broccolini, Roasted Carrot, Olive Oil, Roasted Almonds (GF,DF) 17

Mixed Leaves, Red Onion, Balsamic Vinaigrette (GF,DF) 16

Shoestring Fries (GF,DF)

DOLCI (SWEETS)

Maleny Raspberry Sorbet, Roasted Almond, Blackberry Gel, Lemon Balm (GF,DF) 20