

menu available



4 Course New Year's Eve Menu

4 Courses + a glass of French Champagne for \$155

(no children's menu available)

1st Course

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

OR

Burrata, Local QLD Heirloom Tomatoes, Beetroot, Radish, Eschallot Dressing (GF)

2nd Course

Pumpkin, Ricotta & Macadamia Filled House Made Tortellini, Noisette Butter, Ricotta Salata

OR

Fried Squid, Saffron Aioli, Sumac, Pea Shoots (GF)

3rd Course

House Made Gnocchi, Grana Padano, Heirloom Tomatoes, Pickled Red Onion, Pistachio

OR

12 Hour Braised Beef Cheek, Truffled Soft Polenta, Pickled Onion, Roasted Tomato Jus (GF)

4th Course

70% Cocoa Flourless Choc Tort, White Chocolate, Vanilla Bean Mascarpone, Puffed Wild Rice (GF)

OR

Maleny, QLD Chocolate Gelato (GF)

OR

Maleny, QLD Mango Sorbet (GF)(DF)(vegan)