

Chef's Local Menu

Enjoy the Chef's Locally Inspired Peppers Food Trail Menu Showcasing
Fresh, Regional Produce.

Two Courses \$49 / Three Courses \$59



Entrée

Queensland scallop ceviche, fermented green chilli, avocado, finger lime, cucumber (GF, DF)

Heritage tomato salad, basil, fetta, nasturtium, cultured buttermilk (V, GF)

Eye fillet tataki, smoked onion ponzu, wasabi, crispy garlic (GF, DF)

Mains

Tarragon roasted organic chicken, bacon, mushroom, asparagus & chicken gravy (GF)

Market Fish, coconut crustacean mulligatawny, wombok & crispy curry leaf (GF, DF)

Basil pappardelle, heirloom tomatoes, smoked ricotta & tomato oil (V)

Dessert

Cudgen banana banoffee pie, hazelnut Dulce de leche

Raspberry & rosewater pannacotta, basil & white chocolate (GF)

Local farmhouse cheeses, muscatels, poached pear,
date chutney, raspberry mustard, lavosh

GF-gluten free V-vegetarian DF-dairy free

By reservation only, call 0266747766 *Not valid in conjunction with any other offer

*Menus are subject to change without any notice



DRINK... MON-SUN 17:00 – LATE. DINE... MON-SUN 18:00 – LATE
Please note, credit card processing fees apply to VISA, MasterCard, AMEX & JCB/Diners

