

SEASON

DRINK. DINE.

Season Early Bird Special

Enjoy a Three course meal with a complimentary glass of wine for \$49
when ordered before 630pm (EDST)

Conditions apply



Three Course \$59

Entrée

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

Master stock braised pork belly, xo sauce, squid cracker, (GF)

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

Mains

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

Snapper, coconut crustacean mulligatawny, wombok & crispy curry leaf (GF)

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

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



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

