

Two Course - \$80 p.p

Three Course - \$95 p.p

To Start

Warm Mixed Olives \$17

Marinated mixed olives, warm toasted sourdough

Potato Zeppole \$24

Lightly fried potato dough filled with buffalo mozzarella and basil, dusted with parmesan salt, roasted fennel seeds

Bread Board \$28

Artisan bread, olive oil, aged balsamic, whipped butter

Entree

Hervey Bay Scallops *(I)*

Sauce vierge, lemon, truffled Robertson potato foam

Baby Leek & Asparagus Terrine

Pressed leek and asparagus, whipped goats curd, sweet pickled walnuts

Carpaccio of Black Angus

Tartare, garlic crisps, crumbed yolk

Slow Braised Pork Hock

Prosciutto, cauliflower piccalilli, apple gel, bacon crumb

Main Course

Barramundi Fillet *(A)*

Kipfler potatoes, fine herbs, lemon butter, confit tomato

Seafood Bisque *(M)*

Salmon, king prawn, braised octopus, scallop, seafood bisque, charred sourdough

Porcini Mushroom Risotto

Basil, peas, black truffle, crisp parmesan

Sous Vide Black Angus Fillet

Garlic, thyme, baby local beetroot and Paris puree

Sides

Charred Cabbage, confit garlic and lemon \$17

Truffle Mashed Potato \$18

Shoestring Fries \$15

Parmesan and Rocket Salad \$14

Australian (A)

Imported (I)

Mixed origin (M)



Dessert

Black Forest

Iced dark chocolate parfait, maraschino gel, coconut,
cacao crumble

Raspberry Brûlée

Caramelised raspberry, velvet crumble, dried
sorbet

Yuzu Meringue

Yuzu curd, butter pastry, meringue

Australian Cheese Selection

Apple, fig jam, croutes, biscuits, truffle
honey