



# LUV THE CHEF

## SAMPLE MENU

### **3 COURSE DEGUSTATION**

Hervey Bay scallop crudo, hazelnut, salmon roe, pomelo

Tablelands beef cheek, persillade, kipfler potato, vino cotto

Orange & honey blossom crème brûlée, biscotti, double cream

### **5 COURSE DEGUSTATION**

Heritage tomato, burrata, basil oil, herb pangrattato

Beetroot gravlax, pumpernickel, fennel, caper

Oxtail dumpling, jerk sauce, tomato concassé

Beef tenderloin, potato dauphinoise, tallow greens

Pinot noir chocolate délice, caramelised white chocolate, raspberry