

Tasters

Watercress Creek marinated olives

Duck liver pate w lavosh

Mushroom Cappuccino with truffle oil

Tomato, basil and goats milk stenby bruschetta

All \$12

Entrée

Fillet of sole, salmon mousse, fennel, crustacean essence

Brisbane Valley Protein Quail, potato blinis, pickled onion, roasted peppers

Chicken pot au fur, creamed corn ravioli, oyster mushrooms

Seared Scallops, crab meat, house made linguini, garlic, chili, olive oil

Smoked kangaroo, cauliflower brulee, rosellas, bush dukkah, finger limes

Soup de jour

Butternut pumpkin Risotto, stenby goats cheese, spinach

All \$19

Mains

Sicilian rabbit, wild mushrooms, prosciutto, carrots, raisins and olives

Venison with sweet potato ravioli, chorizo stuffed medjool date creamed leeks and beurre noisette

Peking inspired duck, mandarin pancakes, Asian leaves and Schwan spiced duck cracker

Fish of the day, tortilla of salt cod and potatoes, roast pepper beurre blanc

Double cutlet and belly of lamb, truffled potato puree, bean hotpot, rosemary

Seared sirloin, parsnip puree, dauphine potatoes, kale, black garlic, onion jam

Pork belly, fried nori crusted eggplant, ramen noodles, chinese broccoli, ginger miso

All \$38

Spice Rubbed Wagyu Rump for 2

With crispy fried onions, kipfler potatoes, baby veg, sweet pepper relish and cracked pepper jus

\$76

Sides

Pommes Pont Neuf

Garden Salad

Roasted Baby Potatoes with lavender honey mustard dressing

Seasonal Greens with toasted macadamia nut butter

All \$10

Desserts

Marbled chocolate tart, strawberry cointreau ice-cream

Apple and cream cheese turnovers, chai ice-cream and sticky raisins

Coffee crème brûlée, macadamia nut mille feuille, honey caramel

Cinnamon donut, mandarin jellies, warm malt chocolate shake

Rhubarb and raspberry crumble, goat's milk custard, rhubarb sorbet

All \$15

Selection of Australian and international cheeses with homemade fruit paste, port soaked fruits and crisp breads

\$17