

Tasters

Watercress Creek marinated olives

Duck liver pate ŵ lavosh

Mushroom Cappuccino with truffle oil

Tomato, basil and goats milk stenby bruschetta

All \$12

Entrée

Saucissons a l'Ail, compressed stone fruit, cornichons, balsamic onions, mustard

House made Linguini, seared scallops, crab meat, garlic, chilli, olive oil

Kangaroo fillet, mushroom crumb, kakadu plum jam, wattle seed polenta tuile

King Fish, herbed spätzle, baby beets, dill crème, borscht sauce

Soup de jour

Forrest Mushroom Risotto, pine nuts, spinach, truffle oil

Brisbane Valley Quail, bacon powder, parmesan, serrano ham, baby gem purée

Mains

Sirloin and Wagyu Brisket, fried béarnaise sauce,
edamame beans, potato purée

Thyme and citrus infused duck breast, bulgur wheat,
vanilla gastrique and cherries

Double cutlet and belly of lamb, pistachio mayonnaise, wild rice
and oyster mushrooms

Smoked Salmon, scallop mousse, fondant potato,
asparagus and liquorice

Venison, charred cauliflower, parmesan gnocchi, snap peas,
blue cheese pudding

48hr Pork belly, fermented cabbage, heirloom carrots and purée

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

Pineapple chiffon, braised pineapple, passionfruit
gelle and pineapple fluid gel

Ruby Chocolate Ganache, gingerbread and raspberries

Fizzy Fruits with feijoa and mint sorbet, stained glass

Honey Gelato with orange pekoe tea and orange poppy seed cake

Pecan Pie with curry crust and vanilla bean ice cream

All \$15

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

\$17