

## **Tasters**

**Watercress Creek marinated olives.**

**Duck liver pate ŵ lavosh**

**Mushroom Cappuccino with truffle oil**

**Tomato, basil, goats 'milk stemby bruschetta.**

*All 14*

## **Entrée**

**Pacific Oysters Natural (4)**

**Hickory Smoked Salmon, beets and cucumber**

**Brisbane Valley Quail, black truffle brulee, chestnut, mushroom gel**

**House made linguini, seared scallops, crab meat, garlic, chilli, olive oil**

**Native pepper berry and lemon myrtle Kangaroo tartare, croutons, gribiche**

**Butternut pumpkin risotto, stemby goats cheese, seeds, oil**

*All 25*

## **Mains**

**Venison, smoked yoghurt, kale, pickled carrots, sesame seed tuille**

**Seared sirloin, 72hr brisket, fried bearnaise, edamame, onion fluid gel, black garlic**

**Duck breast, herbed spaetzle, corn, vanilla gastrique**

**Barramundi, braised fennel, endive, potato rösti, tomato beurre blanc**

**“Cottage” Pork belly, wild rice, Asian greens, coconut palm sugar glaze, chilli gel**

**Rolled rabbit, mushrooms, serrano, spinach and chickpeas, eggplant, pistachio dukka**

*All 48*

**Cold Smoked Wagyu Rump for 2**

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

**96**

**Whole baked fish of the day for 2**

**With preserved lemon, baby capers, steamed greens, Grilled polenta and Lemon butter sauce**

**96**

## Desserts

**Persimmon jam gnocchi, burnt butter ice cream, candied orange**

**“Monte Carlo” Vanilla panna cotta, coconut macaron, Raspberry sphere**

**Chocolate tart, crème fraiche and ginger sorbet, anglaise**

**Honey Semi freddo, fried rice pudding, apple, milk jam**

*All 18*

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

*20*

**Affogato 14 With Liqueur 20**

**Irish Coffee (Whisky, Coffee, Cream, Syrup) 20**