

Tasters

Watercress Creek marinated olives

Duck liver pate ŵ lavosh

Mushroom Cappuccino with truffle oil

Tomato, basil and goats milk stemby bruschetta

All 12

Entrée

Brisbane Valley quail, pearl barley, parmesan crisp, hazelnut vinaigrette

Soup de jour

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

Roast butternut pumpkin risotto, chestnuts and stemby goats cheese

Venison, sweet potato ravioli, chorizo stuffed medjool date, burnt butter

Octopus terrine, citrus cured snapper, taramasalata, cucumber snow

All 19

Mains

Sarano rolled rabbit, wild mushrooms, olives, caperberries, tomatoes

Seared sirloin, 72hr brisket, fried bearnaise, beets, potato puree

Citrus infused duck breast, polenta, eggplant, cancasse, du puy lentils

Barramundi, clams, fennel, asparagus, squid ink pasta

Smoked kangaroo, cauliflower brûlée, kale, quandong jam

Pork belly and mignon, cabbage fricassee, sweet potato rösti, apple gel

All 39

Spice Rubbed Wagyu Rump for 2

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

78

Desserts

Crème brûlée, pepperberry raspberry sphere, pistachio biscotti

Carrot cake, carrot orange gelato, raisin coulis

Assiette of pear: Tarte tatin, clafoutis, amaretto ice-cream

Chocolate Marquise, pomegranate sorbet, lime crunch

All 15

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

17