

### *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*

Brisbane Valley Quail, eggplant caviar, crème fraiche blini

Soup de jour

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

Hervey Bay Whiting, barramundi brandard, red pepper coulis

Pepperberry Kangaroo, cauliflower brulee and Kakadu plum

Parmesan and thyme gnocchi, homemade Italian sausage, cherry tomatoes and basil.

Smoked baby beetroot risotto, goat's cheese and wild rocket

*All 19.95*

## ***Mains***

Rolled Rabbit with serrano, mushrooms, potato puree, baby spinach and caponata

Seared sirloin, 72hr brisket, pommes sarladaise and nasturtium puree

Smoked Duck Breast on French lentils, garlic panisse and cherry gel

Humpty Doo Barramundi, with mussel and cashew risotto

Double cutlet and belly of lamb, white bean puree, salad of beans, confit cherry tomatoes.

72hr Pork belly, tagine of sweet potato and prunes, cumin foam , pearl cous cous

***All 39.95***

Spice Rubbed Wagyu Rump for 2  
With crispy fried onions, kipfler potatoes, baby veg,  
sweet pepper relish and cracked pepper jus

***79.90***

## ***Sides***

Roasted Baby Potatoes with lavender honey mustard dressing  
Seasonal Greens with toasted macadamia nut butter

*Desserts*

Pineapple Chiffon, Braised pineapple, passionfruit

Citrus Curd Tart, Crème Fraiche Sorbet

Chocolate Velouté, blueberries, ice cream

Crème Brulee, caramelised banana and peanut brittle

*All 15*