

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, celeriac, cranberries and honey glazed chestnuts

Seared prawns, leeks, roast garlic, radish, parsley coulis

Venison, pakora, red cabbage, compressed cucumber

Roast butternut pumpkin ravioli, burnt butter, sage

Soup de jour

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

Zucchini and pea risotto, spinach and parmesan

All \$19

Mains

Confit duck, Toulouse sausage, lentils and quince

Cone bay Barramundi, mussel and cashew risotto, cashew veloute

Double cutlet and belly of lamb, sweet potato and prune tagine,
spinach and pine nuts

Seared Sirloin, 72hr Wagyu brisket, rösti, silver beet and parsnips

Smoked Kangaroo, bush tomato, lemon myrtle polenta, zucchini

48hr Pork belly, potato puree, golden raisins, smashed peas

All \$39

Spice Rubbed Wagyu Rump for 2

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

\$78

Sides

Pommes Pont Neuf

Garden Salad

Roasted Baby Potatoes with lavender honey mustard dressing

Seasonal Greens with toasted macadamia nut butter

All \$10

Desserts

Fried white chocolate custard, potato peel jam with peach ice-cream

Frozen verjuice sponge, candied walnuts, port and blue cheese powder

Vanilla crème brûlée, wild berry compote, pistachio biscotti

Lime curd, mille feuille, meringue and lemon sorbet

Bitter sweet chocolate veloute, beetroot ice cream and candied ginger

All \$15

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

\$17