

### *Entrée*

Smoked Kangaroo, quinea & native crumb, fromage blanc, pepperberry syrup

Soup de jour

Calamari, fennel, pinenuts, squid ink puree, endive

Cured duck breast, quail egg, focaccia, gribiche

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

Beetroot Risotto, pine nuts, spinach and parmesan

*All \$19*

### *Mains*

Brisbane Valley Quail, blinis, eggplant, corn pudding, puffed grains

Side of Lamb, king brown mushrooms, baby gem, gnocchi, peas

48hr Pork belly + mignon, “Waldof salad”, vinegar pearls

Barramundi, cherry tomatoes, fava beans, saffron, verjuice

Venison, Carrots, Puree, pickled cabbage, chocolate mole

Sirloin, wagyu brisket, roast garlic puree, beans, café de paris

*All \$39*

*Desserts*

Macadamia nut panna cotta, mango, lime

Frozen coffee, dehydrated chocolate, coffee cake, mint gel

Honey & walnut semifreddo, churros, dry salted caramel

Compressed pineapple, coconut crème, kaffir crunch, pina colada sorbet

*All \$15*