

CLASSIC

\$69 PER PERSON 3 COURSES

ENTREE

Beef cheek sausage roll, house ketchup, prosciutto

Duck liver pate, kumquat and juniper preserve, charred brioche | gf* |

MAIN

Mooloolaba prawn risotto, prawn bisque, limoncello, crustacean pangrattato | gf* |

Quail, artichoke, roasted kalettes, hazel nut, verjus sauce | gf, df* |

Brown Miso Falafel, blistered tomato ragout, parsnip, ripped winter herb | gf, ve |

DESSERT

Odds and ends bread and butter pudding, chambord honey custard

Warm buckwheat Crespelle, house maple hazelnut spread, wild rice crunch | df, gf, ve* |

gf - gluten free | df - dairy free |

ve - vegan

**dietary option on request*

PREMIUM

\$79 PER PERSON 3 COURSES
+SIDES TO SHARE

ENTREE

Beef cheek sausage roll, house ketchup, prosciutto

Duck liver pate, kumquat and juniper preserve, charred
brioche | gf* |

Artichoke, kalettes, winter orange, candle nut | gf, ve, nf* |

MAIN

Pork loin, parsnip, winter mushroom pain perdu, whiskey coffee sauce

Market reef fish, lemon aspen marmalade, saffron fennel, thyme bone jus
| gf, df* |

Brown Miso Falafel, blistered tomato ragout, parsnip, ripped winter herb
| gf, ve |

DESSERT

Odds and ends bread and butter pudding, chambord honey custard

Hunted&Gathered chocolate tart, orange scented gelato,

Warm buckwheat Crespelle, house maple hazelnut spread, wild rice crunch
| df, gf, ve* |

gf - gluten free | df - dairy free |
ve - vegan

*dietary option on request

LUXURY

\$89 PER PERSON 3 COURSES
+SOURDOUGH BREAD &
SIDES TO SHARE

ENTREE

Coral Coast Barra, mirin and miso white cabbage, tom yum broth | gf, df |

Duck liver pate, kumquat and juniper preserve, charred brioche | gf* |

Artichoke, kalettes, winter orange, candle nut | gf, ve, nf* |

MAIN

Pork loin, parsnip, winter mushroom pain perdu, whiskey coffee sauce

Market reef fish, lemon aspen marmalade, saffron fennel, thyme bone jus | gf, df* |

Brown Miso Falafel, blistered tomato ragout, parsnip, ripped winter herb | gf, ve |

Black angus sirloin, smoked swede, cassava, snake bean, wattle jus | gf

DESSERT

Odds and ends bread and butter pudding, chambord honey custard

Hunted&Gathered chocolate tart, orange scented gelato,

Australian cheese selection, wattle seed lavosh, preserve | gf* |

gf - gluten free | df - dairy free |

ve - vegan

*dietary option on request

DELUX

\$91 PER PERSON - 3 CANAPES
TO START + 2 COURSES
+ SOURDOUGH BREAD &
SIDES TO SHARE

CANAPES CHOICE OF 3

Pulled beef cheek sausage roll, motorwagen tomato sauce
Southern fried chicken nibbles, house aioli
Rye toasts, whipped house ricotta with n'duja, Burnt honey
Moreton bay prawn slider, spiked cocktail sauce, brioche bun
Sticky pork belly bites, szechuan sesame slaw
Duck liver pate, winter fruit, sourdough croute

MAIN

Pork loin, parsnip, winter mushroom pain perdu, whiskey coffee sauce

Market reef fish, lemon aspen marmalade, saffron fennel, thyme bone
jus | gf, df* |

Brown Miso Falafel, blistered tomato ragout, parsnip, ripped winter herb
| gf, ve |

Black angus sirloin, smoked swede, cassava, snake bean, wattle jus | gf

DESSERT

Odds and ends bread and butter pudding, chambord honey custard

Hunted&Gathered chocolate tart, orange scented gelato,

Australian cheese selection, wattle seed lavosh, preserve | gf* |

gf - gluten free | df - dairy free |
ve - vegan

*dietary option on request