



Alternate Drop Set Menu
Choose 2 Starters & 2 Mains
2 course \$65pp

ENTREES

smashed new season broad beans, buffalo
mozzarella, grilled sourdough, herbs (GFO)

half shell noosa scallops pangrattato,
walnut & panko herb crumb, garlic butter, lemon

twice baked cheese souffle , cream,
new season asparagus, parmesan

tataki of five founders eye fillet, fermented chilli, sesame,
hot mustard leaf, crispy shallots (GFO)

MAINS

½ grilled chicken, wild oregano, lemon,
garlic toum, dressed rainbow chard (GF & DF)

white pyrenees lamb rack, goats curd, molasses carrot, tahini,
toasted seeds (GF, DFO)

prawn spaghetti, zucchini, tomato, garlic,
basil (DF)

peruvian spiced roasted cauliflower, pepperonata, macadamia
yoghurt, toasted seeds, hot mustard leaves (GF, DF)

SHARED SIDES

ice-burg lettuce, green goddess,
fine herbs, parmesan (GF)

parmesan & truffle fries

GF = Gluten Free

DF = Dairy Free

GFO = Gluten free option (can be altered to make GF)