



3 COURSE  
FORMAL SEATED  
DINING  
MENU

\$139



## 3 Course Formal Seated DINING MENU

### Cold bar available for purchase

Freshly shucked pacific oysters with condiments

Titan cooked prawns with creamy cocktail sauce and lemon

\*Caviar and champagne with crème fraîche and salt vinegar charcoal crackers (Extra \$\$)

### Starter (on the table)

Burleigh baker sourdough bread served with whipped smoked butter (V)

### Entree (alternate drop)

Angus tenderloin beef carpaccio, truffle oil, lemon juice, charcoal dust, rocket leaves, Grana Padano (GF)

OR

Fire kissed Mooloolaba Tuna charcoal flakes, fermented mandarin, yuzu kosho cream, nasturtium (GF)

### Dietary

Wild mushroom arancini, black truffle aioli and Grana Padano (V, GF)

Wild portobello mushrooms stuffed with macadamia cheese, thyme and porcini (VG, GF)

### Main (alternate drop)

180g Angus eye fillet, crunchy potatoes, rosemary, steamed broccolini and red wine jus on top (GF, DF)

OR

Qld Barramundi, herb potatoes, lemon beurre blanc sauce, crispy capers, dried lemon (GF)

### Dietary

Roasted pumpkin risotto, Byron Bay Stracciatella, baby broccoli, smoked dried tomatoes and caper leaves (V, GF, can be VG)

### Dessert

Salted caramel cheesecake, chocolate pearls, ginger biscuit (V, can be GF)

### Dietary

Vegan dark chocolate and raspberry tart with berry compote (VG, GF, DF)