



ENTRÉES

Gently smoked king trout, pickled cucumber, beetroot, yoghurt, baby leaves 20

Mushroom and Gruyère arancini, roasted onion mayonnaise 16

Duck liver parfait, prosecco jelly, house made pickled vegetables, toast 17

Heirloom tomato, burrata, single hive honey, basil, sourdough 18

Hervey Bay half shell scallops (5), romesco, pangrattato 22

.....
DINNER
.....

MAINS

Pan roasted snapper, roasted carrot, black butter, puffed rice 34

Rigatoni of roasted eggplant, tomato sugo, ricotta salata, gremolata 26

Riverina lamb rump, fregola, mint, green olive tapenade, jus gras 36

Gently cooked free range chicken, Nicola potato, king oyster mushroom, mushroom tea 36

Whole butterflied baby barramundi, pickled fennel, roasted lemon, sauce vierge 35

SIDES

Pommes frites 6

Cucumber, mint, iceberg, mustard dill dressing 8

Tomato, buffalo milk mozzarella basil 12

TO FINISH

Peach Melba, vanilla roasted peach, raspberry sorbet, crème anglaise 16

Salted caramel parfait, toffee apple puree, honeycomb crumble 16

Cheese, preserves, toast 20

Affogato, white chocolate biscotti 14

Ice cream and sorbet selection 12

CELEBRATING
60