



ENTRÉES

Gently smoked king trout, cauliflower cream, spiced sourdough, sorrel 20

Mushroom and Gruyère arancini, sweet garlic mayonnaise 16

Genoa fig and burrata, roasted hazelnuts, single hive honey, vino cotto 18

Smoked ham and chicken Terrine, golden raisin, mustard, pickled vegetables 17

Hervey Bay half shell scallops, truffle butter, pangrattato 22

MAINS

Gently cooked free range chicken, brussel sprouts, pancetta pas, mint 36

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

Rigatoni of roasted zucchini, confit tomato, ricotta, gremolata 28

Roasted silver dory fillet, steamed mussels, barley, spiced carrot 34

Riverina lamb rump, smoked eggplant, puy lentils, cavalo nero 36

SIDES

Pommes frites 6

Broccoli, black butter, pine nuts, parmesan 12

Iceberg lettuce, radish, dill, salad cream 9

DESSERT

Tiramisu 16

Salted caramel parfait, toffee apple puree, gingernut biscuit, honeycomb 16

Affogato
Choice of Bailey's, Kahlua or Frangelico Liqueur, white chocolate biscotti 14

Selection of ice cream and sorbet (two scoops) 12

Selection of Australian & International cheeses, served with homemade preserves and toast
10 per cheese

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DINNER
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CELEBRATING
60