

S O N G B I R D S

Entrée

Trout

(Ocean trout, ginger, parmesan custard)

Carnaroli rice

(Risotto, zucchini, mushrooms)

Heirloom tomato

(Heirloom tomato, vanilla, cauliflower puree)

Mains

John Dory

(Spiced cream drop, Parsley, citrus)

Short ribs

(Braised beef, truffle, chocolate wafer)

Pumpkin Gnocchi

(Sautéed homemade gnocchi, braised pumpkin, seasonal greens)

Sweets

Passionfruit souffle

(White chocolate, espresso ice cream)

Chocolate SQ

(Liquid chocolate, strawberry sorbet)

Little Naughty Kids / Leek / Liquorice

(Goat's cheese, charred leek, liquorice gel)

2 courses \$65pp

3 courses \$85pp

Sample menu Spring 2019

Tamborine Mountain Qld Australia

Head Chef : Meyjitte Boughenout

Sous Chef : Brenden Schutz