

Tasters

Watercress Creek marinated olives

Duck liver pate ŵ lavosh

Mushroom Cappuccino with truffle oil

Tomato, basil, goats 'milk stenby bruschetta

All 12

Entrée

Brisbane Valley Quail, pearl barley, hazelnut vinaigrette

Chicken Broth with chicken and chestnut ravioli, straw mushrooms

House made linguini, seared scallops, crab meat, garlic, chilli, olive oil

Ling Fish, French lentils, crustacean cream

Venison, parsnip, chocolate oil, medjoole dates

Beef carpaccio, wasabi mayo, focaccia

Risotto, serrano ham, snow peas, parmesan

All 19.95

Mains

Pork belly, fermented vegetables, apple cider, fluid gel

Rolled Rabbit with serrano, mushrooms, sweet potato puree, pickled onions, cauliflower, broken peas

Seared sirloin, 72hr brisket, beets, potato puree, fried bearnaise

Peking inspired Duck, wok tossed greens, pancakes, and Schwan crackers

Salmon, scallop mousse, fondant potato, asparagus

Kangaroo, polenta, celeriac, garden vegetables, rosellas

All 39.95

Spice Rubbed Wagyu Rump for 2

With crispy fried onions, kipfler potatoes, baby veg, sweet pepper relish and cracked pepper jus

84.95

Desserts

White Chocolate Mousse, almond red velvet cake

Mixed Berry Tart, candied ginger, anglaise

Frozen Mandarin bar, poppyseed cake, fluid gel

Lavender Brulee, ice cream, honey saffron pear, Tuile

All 15.95

Selection of Australian and international cheeses with homemade fruit paste, port-soaked fruits, and crisp breads

17.95