

## Summer

Our menu is inspired by some of our most memorable experiences through myself as a chef and on our travels. I particularly enjoy the Middle Eastern approach to eating, I feel like it goes hand in hand with our hot summers here in Australia, small plates of fresh herbs & summer leaves to start the appetite.

We hope that through this menu and beautiful local produce we can express to you our genuine love for good honest food.

Xx Stacey

*\$60pp Food \$30pp wine pairing*

*Our Menu is designed to share, we include all the snacks and a choice of large plates to share, option to add dishes at your whim.*

**Snacks** – this is where you sit here and look pretty, as all snacks are served

Chilled Watermelon Champagne soup + jalapeno + spanner crab + salmon roe

Baba Ganoush + Turkish bread (gfo)

Sabzi Khordan + herbs + summer leaves + Persian feta (gf)

Noosa Gin Cured Salmon Gravlax + soft herbs + sumac (gf, df)

**Large plates** – Design to SHARE / ADD another large for 38

Lamb rump + pistachio + peppercorns + summer greens + labneh + mint (gfo)

Local Mahi Mahi + Lebanese spices + hummus + blackened pumpkin + sea greens (gfo)

Smoked Potato Gnocchi + mushrooms + cashew cheese + sweet sour onion (vg)

Handmade Saffron Tagliatelle + burrata + noosa reds + chilli basil (v)

## Titbits – Add On

Oysters freshly shucked + blood orange Champagne granita (gf, df) +6

Salted Mackerel fritters + preserved lemon aioli (df) *serves 2* +12

## Sides – Add On

Summer Salad + cucumber + radish + Noosa reds + herbs + flowers +12

Masala Potatoes + yoghurt + tamarind jam + coriander +12

Charcoal carrots + maple + buttermilk dressing + dukkah +12

## Dessert – Add On

House made peach sorbet + brik wafer (dfo) +12

Smashed Pavlova + strawberries + crème fraiche + sumac +12

Blue Cheese ice cream + honey pears + walnut praline + thyme +12

“The Malt Biscuit” Chocolate mousse + malt ice cream + salted caramel + cherry +14

## *Wine pairing \$30 per person (Optional)*

Jade has hand chosen all her wine, you can choose to wine pair which includes 2 glasses: a bubbles or wine with your snacks and another fine drop with your larges.

All children under 12yrs dine on the same menu for \$30 per child

#humbleonduke #eatgoodfood

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Menu is seasonal & subject to change.

Local & national public holidays incur a 10% surcharge so we can pay our wonderful staff penalty rates, we thank you for your understanding.