



4 COURSE MENU

Potato, smoked crème fraiche, green apple salsa

Kangaroo Gravlax, roasted beetroot,
mustard–pomegranate dressing, toasted almonds.

or

Burrata, Pickled mushrooms, balsamic caviar,
green herb oil, toast

or

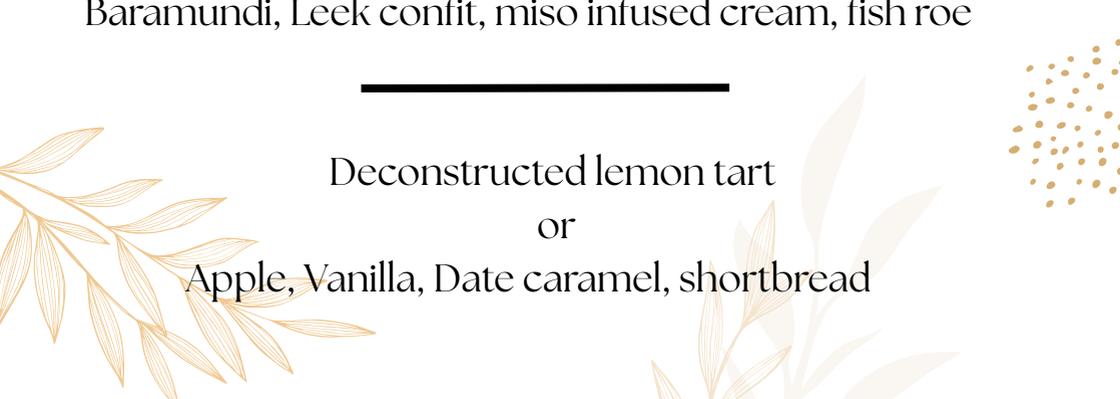
Coconut cured fish, Citrus, sesame, pickled onions, ginger.

The main you choose is accompanied with roasted potatoes

7+Wagyu Beef , Noosa black garlic, pickled daikon, garden
herb jus

or

Baramundi, Leek confit, miso infused cream, fish roe



Deconstructed lemon tart

or

Apple, Vanilla, Date caramel, shortbread