

Tasters

Watercress Creek marinated olives

Duck liver pate w lavosh

Mushroom Cappuccino with truffle oil

Tomato, basil, goats 'milk stenby bruschetta

All 14

Entrée

Sardine fillets, confit cherry tomato, aubergine, blinis

Smoked Kangaroo, pickled red cabbage, edible earth, rosella

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

Brisbane Valley Quail, brandade, red peppers, salsa verde

Serrano ham, mozzarella tart, balsamic onions, rocket

Zucchini and snow pea risotto, parmesan, and truffle oil

All 23

Mains

Confit duck leg, pakora, moong Dal, curry leaf, coriander, yoghurt

Sirloin, 72 hr Smoked brisket, sarladaises potatoes, nasturtium, mushroom gel

Barramundi, twice cooked crab souffle, asparagus, tomato, lime

Double pin of lamb and belly, summer beans, ratatouille

Rolled rabbit, mushrooms, saffron emulsion, celeriac ravioli, puffed grains.

“Cottage” Pork belly, truffle potato puree, fermented vegetables, endive

All 44

Spice Rubbed Wagyu Rump for 2

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

Desserts

Chocolate tart, crème fraiche sorbet, raspberries

Fried custard, milk jam, apple, hazelnut brittle, vanilla bean ice cream

Tonka bean Bruleé, caramelized banana, whisky, sable praline

Carrot cake, cream cheese glaçage, macaron, honey gel

All 17

Selection of Australian and international cheeses with homemade

fruit paste, port-soaked fruits, and crisp breads

19

Affogato

12

Liqueur *18*