



## Chefs 7 Step Tasting Menu

\$129

Short Crust Mini Tart, Leek Emulsion, Sturgeon Caviar, Yuzu Gel (GF)

Pan Seared Hokkaido Scallops, Green Apple Gel,  
Cauliflower Puree, Daikon Radish, Citrus Beurre Blanc (GF)

Truffled Artichoke Risotto, Grana Padano,  
Manjimup Black Truffle, Leek Oil (GF)

Duck Leg Ravioli, Carrot & Anise Puree,  
Pickled, Raw and Roasted Carrot, Jus

Yuzu Olive Espuma, Lemon Sorbet, Bitters Infused Fingerlime (GF)

Flourless Choc Torte, Burnt Peacheater Honey  
Whipped Vanilla Mascarpone, Honey Biscuit (GF)

Petit Fours

**\$199** (with matching wine) **\$229** (with premium matching wine)

matching wine includes : 3 x half glasses + 60ml dessert wine

PLEASE ADVISE YOUR WAITER OF ANY ALLERGIES PRIOR TO ORDERING  
A SURCHARGE OF 17% APPLIES ON PUBLIC HOLIDAYS | ONE BILL PER TABLE | 10% SURCHARGE SUNDAYS  
1.75% Surcharge Applied to AMEX | 1.1% Surcharge Applied to All Credit & Paywave

## PANE (BREAD)

Daily In-House Baked Sourdough, Mount Zero Early Harvest Olive Oil, Pepe Saya Butter	15
Sourdough, Heirloom Tomatoes, Kalamata Olive, Basil & Champagne Vinegar Sorbet	22

## FRESHLY SHUCKED COFFIN BAY OYSTERS (order in 3, 6 or 12 per variety) (GF, DF)

Natural	6	Double Smoked bacon, Worcestershire Sauce, Tabasco	7
Verjus Pickled Eschalot, Champagne	10	Yuzu, Olive Oil Espuma, Sturia Oscietra Caviar	15

## CAVIAR

Sturia Oscietra Caviar (Bordeaux, France), Blini, Crème Fraiche - 5g Tasting	45
Sturia Oscietra Caviar (Bordeaux, France), Blini, Crème Fraiche - 15g Tin	115
White Sturgeon Oscietra Caviar, Blini, Crème Fraiche - 20g Tin	105

## STUZZICHINI (SMALL PLATES/ SHARE PLATES)

Italian Mozzarella di Buffala, Sea Salt, Italian Extra Virgin Olive Oil, Fresh Basil (GF)	24
Lemon, Ricotta & Roasted Sunflower Seed Stuffed Zucchini Flowers, Roasted Zucchini, Spinach & Grana Padano Purée	29
Grain Fed Eye Fillet Carpaccio, Dijon Emulsion, Capers, Compressed Herb Mushroom, Olive Oil (GF)	35
Mooloolaba Yellow fin Tuna Crudo, Fennel, Caper, Lime, Chilli, Leek Oil (GF, DF)	32
Grilled Mooloolaba King Prawns, Roasted Tomato Oil, Local Cherry Tomato, Lemon (GF, DF)	40
Pan Seared Hokkaido Scallops, Green Apple Gel, Cauliflower Purée, Daikon Radish, Citrus Beurre Blanc (GF)	40
- Add Oscietra Caviar (4g) +25	

## PASTA (All Pasta is Hand Made by our Chefs)

Duck Leg Ravioli, Carrot & Anise Puree, Pickled, Raw and Roasted Carrot, Jus	52
Spaghetti, Moreton Bay Bug Tail, Chilli, Cherry Tomatoes, Lobster/Mooloolaba Prawn & Cognac Bisque	58
Tagliatelle, Slow Cooked Angus Beef Cheek Ragout, Basil Infused Grana Padano	39
Pistachio Tortellini, Spinach & Ricotta, Grana Padano Emulsion, Leek Oil	40
Potato Gnocchi, Confit Garlic Emulsion, Roasted Portobello Mushroom, Raw Button Mushroom, Grana Padano. Black Garlic	40
Truffled Artichoke Risotto, Grana Padano, Manjimup Black Truffle, Leek Oil (GF)	44

## SECONDI (MAIN COURSE)

Fresh Market Fish of the Day	MP
Tasmanian Lamb Backstrap, Jus Braised Lentils, Smoked Garlic Yoghurt, Beetroot, Shallot, Blackberry, Fried Kale, (GF)	55
Sous Vide Grain Fed Eye Fillet, Leek & Potato Terrine, Black Garlic, Roasted & Raw Mushroom (GF, DF)	240g/59
Braised Pork Belly, Soubise, Roasted Carrot, Artichoke, Garlic & Sage Crackling, Jus Gras (GF, DF)	49

## INSALATE E CONTORNI (SALADS & SIDES)

Sunshine Coast Fig, 30 Month Aged Prosciutto di Parma, Confit Heirloom Tomatoes, Mascarpone, Basil Infused Grana Padano Crisp, Sourdough Croute	30
Burrata, Local QLD Heirloom Tomatoes, Beetroot, Radish, Eschalot Dressing (GF)	30
Green Beans, Broccolini, Ricotta di Bufala, Roasted Almonds (GF)	17
Kipfler Potatoes, Browned Butter, Chives (GF)	15
Mixed Leaves, Red Onion, Balsamic Vinaigrette, Grana Padano (GF)	17
Shoestring Fries (GF, DF)	10