

Bread to share

Pumpkin and rosemary bread

heirloom tomato relish, chive sour cream (h, v) 14

Gluten-free olive and hazelnut bread

heirloom tomato relish, chive sour cream (gf, h, v) 14

Entrée

Oysters

Natural

red shallot dressing (gf, h) ½ dozen 23
 dozen 44

Baked

Worcestershire sauce, bacon ½ dozen 25
 dozen 48



Pan-fried foie gras

gingerbread toast, red grape jus 18

Chilled chicken ballotine

sun-dried tomato and pine nut stuffing, broad bean purée, radicchio salad (gf) 16



Hokkaido scallops

avocado bavarois, coriander lavosh, red capsicum coulis (h) 18



Crottin affiné

Serrano ham-wrapped goat's cheese, tomato salsa, green pea sauce (gf) 18

Red apple tart

confit fennel, poached egg, crispy enoki mushroom 14


Terrine of vegetables

roast pumpkin, zucchini, spinach leaves, sweet potato,
 avocado consommé, garlic sourdough (h, v) 16

Main course

	New England eye filet	
	roasted silver beet, pancetta, baked polenta, pink peppercorn sauce (gf)	42
	Rosemary and honey crumbed lamb rack	
	almond potato mash, wilted baby spinach, fresh fig sauce (gf, h)	41
	Seared sashimi-grade tuna steak	
	Mediterranean gratin, beans, caper sauce (gf, h)	39
	Truffle salt-seasoned duck breast	
	rosé wine-poached Nashi pear, risotto, eggplant caviar, cherry jus (gf)	42
	Garden assiette	
	grilled haloumi, zucchini salad, pan-fried butternut squash, oven-roasted baby beetroot, buttered French bean sauté (gf, h, v)	30
	800g Rib on the bone for two, carved tableside	
	green and red lentils, roasted capsicum salsa, red wine jus (gf)	88
	Seafood tower for two	
	three tiers of fresh seafood, traditional garnishes, shoestring fries, simple garden salad (h) 128	
	<i>Cold selection:</i> Mooloolaba prawns, Cedar Rapids smoked salmon, Coffin Bay oysters, marinated half-shell New Zealand mussels	
	<i>Hot selection:</i> pan-fried fish of the day, Moreton Bay bug, baked Hervey Bay scallops in shell, baby octopus	

From the grill

	Lamb cutlets	
	confit garlic potato mash, roasted Queensland blue pumpkin, sage jus (gf, h)	39
	280g Mini rib on the bone	
	confit garlic potato mash, roasted Queensland blue pumpkin, sage jus (gf, h)	40

Side dish

Marinated warm baby eggplant

rocket pesto (gf, h, v) 8

Sautéed button mushrooms

oregano, olive oil (gf, h, v) 8

Broccolini

garlic, olive oil (gf, h, v) 8

Steamed chat potato

sage, pumpkin seed oil (gf, h, v) 8

Buttered carrot batons

balsamic vinegar, slivered almonds (gf, h, v) 8

Lamb's lettuce salad

baby heirloom tomato, pistachio dressing (gf, h, v) 8

Dessert



Caramelised banana and walnut crème brûlée

hazelnut double cream (gf) 16

Chocolate decadence

chocolate tarte, foam, ice cream 16

Strawberry and lychee granita

plum caviar, coconut Chantilly cream (gf, h, v) 14

New York-style baked raspberry cheesecake

mascarpone sorbet, white chocolate shard (h) 16



Crêpe Suzette, flambéed tableside

Grand Marnier, orange, candied zest, double cream 20

Tasting of French cheese

brie de marlotte, pont lèveque, fourme d'ambert,
rhubarb jam, fig lavosh, table grapes, apple (h, v) 18