

MEAT

starter

FRESH ITALIAN BURRATA MOZZARELLA
PROSCIUTTO DI PARMA 18MTH

CONFIT GARLIC & BIRDS EYE CHILLI FLAVOURED BABY ROMA NAPOLI SAUCE

HOUSE-MADE CIABATTA BREAD
BASIL INFUSION
(GF OPTION)

main

16HR SLOW COOKED LAMB SHANK
LAMB SHANK HIND WITH TRUFFLE POTATO PUREE

FRESH HERBED GREEN SAUCE
NOOSA BLACK GARLIC CARAMELIZED PASTE

ROSEMARY OIL
(GF)

dessert

TIRAMISU
DISARONNO LIQUEUR
CRUNCHY AMARETTI BISCUIT

COCOA CRUMBLE

DINNER

SEAFOOD

starter

SASHIMI GRADE WILD-CAUGHT RED TUNA TARTARE

FRESH FENNEL
AVOCADO CREMA

BEETROOT COULIS
FINGER-LIMES PEARLS
(GF)

main

FRESH LOCAL OCEAN TROUT

OCEANT TROUT FILLET ON A BED OF ROASTED
PUMPKIN HUMMUS

WATERCRESS
CUCUMBER & DILL PESTO
GARLIC BUTTER OREGANO EMULSION
(GF)

dessert

WHITE BELGIAN CHOCOLATE PANNA COTTA

WITH A DELICATE VERMENTINO & DEEP FOREST CITRUS
BERRY REDUCTION
(GF)

DINNER

VEGAN

starter

STUFFED BABY PURPLE EGGPLANT

BORLOTTI BEANS & BABY ROMA TOMATOES
BASIL GARLIC BIRDS EYE CHILLI

VEGAN MOZZARELLA
(GF)

main

POTATO GNOCCHI

TRUFFLE VEGAN CREAM & PORCINI MUSHROOM

VEGAN CHEESE
(GF)

dessert

VEGAN PANNA COTTA

WITH A DELICATE VERMENTINO & DEEP FOREST CITRUS
BERRY REDUCTION
(GF)

DINNER