

M E A T

starter

FRESH ITALIAN BURRATA MOZZARELLA
ON HOUSE MADE CIABATTA BREAD.
WITH PROSCIUTTO DI PARMA 18MTH. CONFIT GARLIC & MILD BIRDS EYE CHILLI
FLAVOURED BABY ROMA NAPOLI SAUCE & BASIL INFUSION
(GF OPTION)

main

20HR SLOW COOKED LAMB SHANK
RESTING ON A SMOOTH TRUFFLE POTATO PUREE.
WITH A FRESH HERBED GREEN SAUCE,
NOOSA BLACK GARLIC CARAMELIZED PASTE
& ROSEMARY OIL
(GF)

dessert

OUR FAMOUS TIRAMISU
WITH A CRUNCHY AMARETTI BISCUIT & DISARONNO LIQUEUR
WHIPPED CREAM
TOPPED WITH CHEF'S SPECIAL COCOA CRUMBLE

DINNER

SEAFOOD

starter

SASHIMI GRADE WILD-CAUGHT TUNA TARTARE
ON A BED OF AVOCADO CREMA WITH FRESH FENNEL
ACCOMPANIED BY BEETROOT COULIS
& FINGER-LIMES PEARLS
(GF)

main

GRILLED LOCAL OCEAN TROUT FILLET ON A BED OF
ROASTED PUMPKIN HUMMUS & A CUCUMBER DILL
PESTO. ACCOMPANIED WITH WATERCRESS &
GARLIC BUTTER OREGANO EMULSION
(GF)

dessert

WHITE BELGIAN CHOCOLATE PANNA COTTA
WITH A DELICATE VERMENTINO & DEEP FOREST CITRUS
BERRY REDUCTION
(GF)

DINNER

VEGETARIAN

starter

STUFFED BABY PURPLE EGGPLANT WITH
BORLOTTI BEANS & BABY ROMA TOMATOES,
BASIL, GARLIC & MILD BIRDS EYE CHILLI
PARMESAN CHEESE (OPTIONAL)

(VEGAN OPTION AVAILABLE)
(GF)

main

TRUFFLE CREAM & PORCINI MUSHROOM POTATO
GNOCCHI
PARMESAN CHEESE (OPTIONAL)

(VEGAN OPTION AVAILABLE)
(GF)

dessert

WHITE BELGIAN CHOCOLATE PANNA COTTA
WITH A DELICATE VERMENTINO & DEEP FOREST
CITRUS BERRY REDUCTION

(VEGAN OPTION AVAILABLE)
(GF)

DINNER