



3 COURSE LUNCH \$65 | 3 COURSE DINNER \$79 | 5 COURSE CHEF'S PICK \$95

SIGNATURE OYSTERS \$5.50 EACH

FIRST

WASABI SESAME MOOLOOLABA QLD TUNA
bonito dashi, togarashi shichimi miso mayo

HAWKSBURY CALAMARI
labneh, oregano, lemon

KANGAROO KIBBEH NAYYEH
tabouli, garlic, brickdough

MUSHROOM AGNOLOTTI
shiitake broth, black pepper oil, nasturtium

SECOND

KING GEORGE WHITING
saffron anchovy butter, Vincent sauce

SPINACH AND RICOTTA GNUDI
confit heirloom cherry tomato, sage, brown butter

SMOKED GAME FARM NSW DUCK BREAST
maple glazed figs, pistachio, yuzu kosho relish

BLACK ANGUS TENDERLOIN
bone marrow, Foyot sauce, asparagus

ADD A CHEESE PLATE +\$18

selection of cheeses from home and around the world with
jams, crackers, fruit

THIRD

BAVAROISE PAVLOVA
cherry, passionfruit, vanilla

RUM BABA PINA COLADA
pineapple, coconut, pineapple chutney

MILK CHOCOLATE TART
strawberry ice cream, elderflower

MACADAMIA AND GRAND MARNIER PARFAIT
honeycomb, burnt passionfruit, pepperberry salt