



Spring Menu

3-course a la carte \$65 | 5-course degustation \$99

Mooloolaba broadbill swordfish

chive labneh, calamansi

Squid fettucini

bondashi, bottarga

Grilled asparagus

lemon snow, orange blossom

Mushroom agnolotti

shiitake, black pepper

Smoked duck breast

whipped tahini, pistachio

Kutjera kangaroo

purple sweet potato, tomato

Broccoli

macadamia, lemon

Jerusalem artichoke

whipped garlic, dashi jus

Rhubarb tart

sheep milk yoghurt, lemon grass ice cream

Selection of cheeses

rotating selection of local and international cheese