

# Dinner

## ENTREE

szechuan honey prawns, fennel, angel hair  
fried cauliflower, avocado, parsley salad gf v  
beetroot cured salmon, fennel cream, lemon snow gf  
labneh, shaved zucchini, pistachio, radish, lemon, mint gf v  
wagyu bolognese, hand cut pappardelle, pecorino  
butternut pumpkin & sage arancini, tomato ragu, macadamia honey, pecorino v  
crab & coconut betal leaf w nahm jim dressing, fried shallots gf  
crispy pork shoulder nuggets, pineapple sweet & sour gf  
roasted pumpkin, macadamia honey, romesco, candied pepitas, yuzu dressing gf v

## MAIN

pork belly, pickled kohlrabi, caramelised pear, palm caramel gf  
sand crab lasagne, crustacean sauce, parmesan chip  
pea risotto, squash, meredith goats cheese, almonds v gf <sup>add speck</sup>  
spanish mackerel, kipflers, smoked tomato, goats cheese, black olive, dill  
sweet pea agnolotti, sage & thyme butter, pistachio, pecorino v  
potato gnocchi, crisp speck, rocket, shaved pecorino  
confit chicken maryland, green beans, baby carrots, parsley, baby caper, romesco gf

200g 100 day grain fed angus striploin – Beef City, QLD  
steak accompanied with smoked pumpkin, porcini crisp, beef jus gf

## SIDES

truffle shoestring fries w parmesan | gf 8  
wagyu fat kipfler potatoes w chorizo | gf 8  
roasted carrots, herbs, coconut & pistachio dukkha | gf 8  
rocket, pear & parmesan salad | gf 6  
smoked tomato, rosemary focaccia, parsley oil | 5  
broccoli, peas, parsley, mint, toasted almonds | gf 8  
labneh, shaved zucchini, pistachio, radish, lemon, mint | gf 14

## DESSERT

ginger pannacotta, mandarin, pistachio, lemon snow | gf  
chocolate pot de creme, yuzu, caramelized white chocolate | gf  
watermelon & mint granita, coconut gelato, mint, lemon myrtle | gf <sup>vegan</sup>  
rosemary, walnut semifreddo, raisin, chocolate crumb | gf  
coconut custard, lemon curd, berries, pistachio, passionfruit rice crisp | gf <sup>vegan</sup>

cheese plate  
Lingot D'argental french brie  
poached pear, spiced rum currants, candied walnuts, charcoal lavosh

\$55 | 2 courses

\$70 | 3 courses

\$85 | 4 courses