



(GF) denotes Gluten Free (HC) denotes Healthy Choice

— ENTREE —

Petuna Ocean Trout and Sea Scallop Picatta, smoked tomato relish, Ras el Hanout, black sesame, sweet corn paint	\$24
Western Plains Rabbit Parmentier, parsnip, sumac, nameko, date and thyme jus	\$25
Rannoch farm Quail and its egg Tellicherry pepper, velvet tofu, walnut, lavender honey	\$24
Mooloolaba Prawns and Black Lip Mussels White asparagus, lotus root, radish, seaweed, coriander, young ginger infusion	\$26
Organic Baby vegetables Fennel, leek, truss tomato, Persian fetta, hazelnut oil, petals, watercress pudding, chive jelly	\$25
Pork cheek and white miso soup Root vegetables, dashi, spiced dumplings, black truffle	\$22
Tasmanian Salmon Tataki Bonito soy, wakami, tempura nori roll, prawn, peppers	\$22
Gri Maud Duck rilette Red Grape mustard, cepe puree, beetroot and tarragon salsa, toast	\$24

— MAIN —

Spiced Fillet of Kilcoy Beef Garlic ravioli, savoy cabbage, black beans, celeriac, matsuhisa dressing	42
Line Caught Fish of The Day	38
Poached White Pyrenees Lamb Fillet Pistachio mousse, ratatouille salsa, whipped aubergine, king oyster mushroom	40
Honey Roast Spatchcock Ballontine, red quinoa risotto, sweet corn, cauliflower, spiced pumpkin jam	38
Roast Golden Plains Farm Pork Rack Sauce tagine, whipped sesame honey, cous cous, leeks vinaigrette	36
Wood Pigeon Sous Vide Served pink, Du Puy lentils, forest mushrooms, cayenne, juniper	42
Baby Barramundi and Roast Chicken Wings Chive dumplings, melted onions, mire poix, smoked mussel and brown bread sauce	38

*Organic produce is sourced from suppliers and picked from our gardens on a daily basis.
Please understand if some dishes are unavailable.*

— SALADS \$9 —

Mixed leaf salad asparagus, snow peas, purple basil, Forum cabernet sauvignon vinegar

Soba Noodle Salad wakami, ginger scallion dressing, bean sprouts

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Beans and asparagus pine nuts, chevre, lemon

Roast Butternut and sweet potato salad honey, sesame, mint, buffalo yoghurt

Panache organic garden vegetables, truffle oil, sea salt

Beer battered potato oblongs herb and garlic emulsion

Whilst we do all we can to accommodate guests with food allergies and intolerances we are unable to guarantee that all dishes will be completely allergen free

**— FLIGHTS OF CHEESE —
All \$12**

Witches chase Saint Morr, golden shallot tarte tatin

Delicately flavoured, ash coated white mould goat's cheese from witches chase cheeses Mount Tamborine

White Mould Cheese, walnut porridge, cinnamon, honey

Please ask you waiter for current selection

Washed rind Cheese, granny smith apple puree, ruby beetroot parisienne

Please ask you waiter for current selection

Fourme d' Ambert , macadamias, cauliflower puree, truffle honey

Blue cheese from the Auvergne region of France made with cow's milk it contains a light blue veins with a subtle fruit and nut aroma

Testun Al Barillo, fresh thyme leaves, wild flowers, and toasted fennel powder

hailed and one of the most difficult to produce of all cheeses from the Mondovi region of Italy Testun means stubborn in Cuneo dialect ,made from pure sheep or goats milk and aged for twelve months coated with pressed Nebiollo grape's this cheese an extraordinary perfume of wild flowers and alpine grass

Selection of Australian and European cheeses with shallot compote and assorted crisp breads \$26

— DESSERT —

Rice Pudding Soufflé Cookies and cream ice cream, earl grey tea milkshake **17**
(Please allow 25 minutes)

Fig and Date Katafi Pastry **17**
Rose mastic, yoghurt and tarragon sorbet, sherry vinegar caramel, pistachio

Valhrona Guanaja Dark Chocolate Marquise **17**
Buttered popcorn granita, latte ice cream mochi, walnut powder, chocolate crumble, sea salt

Passion Fruit and Grand Marnier Soufflé **17**
Burnt caramel ice cream, passionfruit elixir
(Please allow 25 minutes)

Circus Treats Fairy floss, cherry lemonade float, churros, tim tam ice cream sandwich, pop rocks **17**

Peanut Butter and Jam Sandwich **16**
Brown bread parfait, peanut butter ice cream, raspberry cloud, logical accompaniments

Strawberry and Frangipane Tartlet **16**
Vanilla mascarpone, tonka, white chocolate brittle, berry highlights, white balsamic foam, black pepper

