

MEAT

entree

TOMINO DEL PASTORE

A DELICATE ITALIAN MELTED CHEESE PAIRED WITH SUNSHINE COAST HONEY, TOPPED WITH TOASTED PISTACHIOS AND SWEET BURSTS OF RED GRAPES.

(GF)

main

ANGUS CHEEKS

TENDER RIVERINA ANGUS BEEF CHEEKS, BRAISED FOR 20 HOURS IN JACK DANIEL'S AND ROSEMARY, SERVED WITH A RICH CAULIFLOWER VELOUTÉ, SWEET AND SOUR TROPEA RED ONIONS, AND FINISHED WITH A SUMPTUOUS MARROW BONE JUS.

(GF)

dessert

ROSÉ TIRAMISU

A DELICATE TWIST ON THE CLASSIC TIRAMISU, WITH LAYERS OF STRAWBERRY-INFUSED SAVOIARDI, VELVETY WHITE CHOCOLATE, AND ALMOND LIQUEUR. TOPPED WITH A CRUNCHY AMARETTI CRUMBLE.

(CONTAINS GLUTEN)

DINNER

SEAFOOD

entree

PRAWN CEVICHE

TENDER KING PRAWNS MARINATED IN A ZESTY CITRUS MANGO MIX, GARNISHED WITH VIBRANT BABY MINT AND FINISHED WITH A DRIZZLE OF LEMON "PINZIMONIO" OIL.

(GF)

main

LOCAL BARRAMUNDI

CRISPY-SKINNED BARRAMUNDI SERVED OVER A VELVETY KONGO PURPLE POTATO PURÉE, ACCOMPANIED BY SMOKED YELLOW PEACHES AND DRIZZLED WITH NOOSA BLACK GARLIC HONEY.

(GF)

dessert

MATCHA COCONUT PANNA COTTA

A SILKY COCONUT PANNA COTTA INFUSED WITH JAPANESE MATCHA, TOPPED WITH CARAMELIZED PISTACHIOS AND A DELICATE CHAMOMILE GEL.

(GF)

DINNER

VEGETARIAN

entree

MODERN CAPRESE SALAD

A TAKE ON THE CLASSIC, FEATURING MONTEROSA NOOSA TOMATOES, FRESH CREAMY BURRATINA, DRIZZLED WITH PESTO OIL, AND SPRINKLED WITH BLACK SEA SALT (GF)

main

HANDMADE GNOCCHI

DELICATELY CRAFTED GNOCCHI TOSSED IN GOLDEN ARTISAN BURNT BUTTER, GARNISHED WITH CRISPY SAGE, ACCOMPANIED BY GORGONZOLA SPHERES AND A TOUCH OF CRUMBLED AMARETTI BISCUITS. (GFO)

dessert

ZESTY CITRUS TART

TANGY LEMON-LIME SOFT CUSTARD ON A BUTTERY BISCUIT BASE, TOPPED WITH CARAMELIZED CITRUS ZEST. (GF)

DINNER