

## entree

### GRASS-FED EYE FILLET TART

FINELY DICED EYE FILLET TENDERLOIN WITH SLOW COOKED ONIONS AND ROASTED ROMA TOMATOES, DRESSED WITH A BRAZILIAN NUT PESTO AND GARNISHED WITH DELICATE OREGANO FLOWERS.

(GF)

## main

### PINNACLE BLACK SHORT RIB

SLOW COOKED FOR 20 HOURS WITH BLACK TRUFFLE, SERVED ON CREAMY ITALIAN CHEESE POLENTA AND BUTTER INFUSED WILD MUSHROOMS, CANNONAU FORTIFIED WINE JUS.

(GF)

## dessert

### CHOCOLATE CANNOLI

FILLED WITH CHOCOLATE CREAM AND A HEART OF NUTELLA . TOPPED WITH A TOUCH OF ORANGE ZEST.

(GF OPTION AVAILABLE)

# SEAFOOD

## entree

### NEW ZEALAND KINGFISH CRUDO

WILD-CAUGHT AND THINLY KNIFE SLICED, WITH CRISPY BABY CAPERS, BLOOD ORANGE SEGMENTS, COCONUT CREAM, SARDINIAN GOLD BOTTARGA.

(GF)

## main

### SWORDFISH STEAK ALLA PUTTANESCA

GRILLED MOOLOOLABA SWORDFISH WITH A "PUTTANESCA" SAUCE, HONEY CHILLY GLAZED BABY BROCCOLINI TOASTED ALMONDS.

(GF)

## dessert

### SEGLIATELLA ALLA CREMA

ITALIAN PASTRY FILLED WITH CINNAMON AND RICOTTA CREAM, SERVED WITH A SPLASH OF RASPBERRY COULIS.  
(CONTAINS GLUTEN)

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DINNER

# VEGETARIAN

## entree

### CASSAVA BRUSCHETTA

CRISPY CASSAVA CRACKER TOPPED WITH NOOSA SEASONAL TOMATOES, TROPEA ONIONS, FRESH BASIL, AND FINISHED WITH BLACK FLAKES AND MODENA BALSAMIC GLAZE.

(GF)

## main

### HOMEMADE SOFT GNOCCHI

TOSSED IN NONNA'S NAPOLI SAUCE, SERVED WITH CREAMY STRACCIATELLA CHEESE AND GENOVESE STYLE PESTO.

(GF)

## dessert

### LIMONCELLO CREAM DELIGHT

ITALIAN LIMONCELLO PASTRY CREAM WITH A DRY BERRY SOUFFLÉ AND LEMON SUGAR DUST.

(GF OPTION AVAILABLE)

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DINNER