



Baguette & Truffle Butter 12.00

ENTRÉE

CHOICE OF

Crispy Pressed Pork Belly, Prawn, Honey Kimchi, Pomegranate & Lime Dressing **GF**

Traditional French Onion Soup, Croutons & Emmental **GF**

Snails In Wild Mushroom Arancini, Smoked Garlic Beurre Blanc & Confit Morel **GF**

QLD Scallop Seared, Burnt Apple Puree & Summer Truffle **GF**
- **Surcharge 10.00**

MAIN

CHOICE OF

Macadamia Crust Barramundi Oven Roasted, Lemon & Lime Syrup, Sweet Potato & Broccolini **GF**

Sand Crab & Tarome Crayfish Lasagne, Creamy Crustacean Sauce

Oven Roasted Lamb Rump, Lemon Thyme Crumb Dauphinois Potato Gratin, Petite Ratatouille & Jus **GF**

Black Onyx Slow Cooked Beef Cheeks, Cavelo Nero Tuile, Nicolas Potato Mash **GF**
- **Surcharge 10.00**

DESSERT

CHOICE OF

Pistachio Crème Brûlée, Raspberry Sorbet **GF**

Chocolate Delice, Honeycomb, Passionfruit & Mango Coulis, Rose Geranium & Blueberry Ice Cream **GF**

Two Farmhouse Cheeses, House Chutney, Crostini **GF OPTIONAL**

2 courses 75.0 - 3 courses 85.0

Side: Baguette & Truffle Butter 12.00 - Green beans 15.00
Pomme Frites Aioli, rosemary salt 15.00 - Mixed salad leaves Vinaigrette dressing 15.00
Menu subject to market availability
GF Gluten free – Public Holiday 15% surcharge