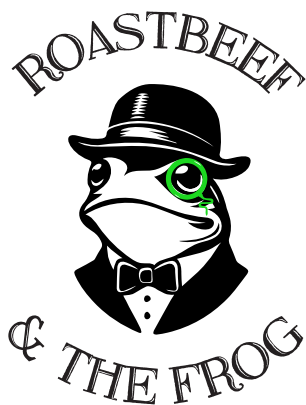




Baguette & Truffle Butter 12.00

ENTRÉE

CHOICE OF

Crispy Pressed Pork Belly, Prawn, Scenic Rim Piccalilli **GF**

Rabbit Terrine, Tarragon, Horseradish & Tomato Coulis **GF**

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

Seared Scallop, Pancetta, Ricard Sauce & Winter 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

Confit Duck Leg - Pommes Boulangère, Beetroot Purée, Truffle Jus **GF**

Black Onyx Slow Cooked Beef Cheeks, Tomato risotto, Green Beans, Jus **GF**
- **Surcharge 10.00**

DESSERT

CHOICE OF

Hazelnut Crème Brûlée, Raspberry Sorbet **GF**

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

Towri Sheep Cheese Filo pastry finger , Rozella Jam **GF**

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 - Mesclun of green 15.0

Menu subject to market availability

GF Gluten free – Public Holiday 15% surcharge