



Baguette & Truffle Butter 12.00

ENTRÉE

CHOICE OF

Crispy pressed pork belly, prawn and Scenic Rim piccalilli **GF**

Rabbit terrine, tarragon, horseradish and tomato coulis **GF**

Snails in wild mushroom arancini, smoked garlic beurre blanc and confit morel **GF**

Searred scallop, pancetta, Ricard sauce and winter truffle **GF**
- **Surcharge 10.00**

MAIN

CHOICE OF

Macadamia crust barramundi oven roasted, lemon and lime syrup, sweet potato and broccolini **GF**

Sand crab & Tarome Crayfish lasagne, creamy crustacean sauce

Confit duck leg, pommes boulangère, beetroot purée and truffle jus **GF**

Wagyu oyster blade braised in stout, potato fondant pea purée and jus **GF**
- **Surcharge 10.00**

DESSERT

CHOICE OF

Hazelnut crème brûlée and raspberry sorbet **GF**

Chocolate delice, honeycomb, passionfruit and mango coulis with rose geranium and blueberry ice cream **GF**

Towri sheep cheese filo pastry finger and rozella jam **GF**

2 courses 80.0 - 3 courses 95.0

Side: Baguette and truffle butter 12.00 - Green beans 15.00

Pomme frites with aioli and rosemary salt 15.00 - Mesclun of green 15.0

Menu subject to market availability

GF Gluten free – Public holiday 15% surcharge