

À la carte

House made bread and butter/Chef's snacks

ONE

Mooloolaba tuna carpaccio, Seminole tangelo, sweet and sour samphire, onion ash *gf*
Paired with Pikes "Traditionale", Riesling, South Australia - 120 ml Glass \$ 8.40

Memphis braised Rangers Valley ox cheek, lemon myrtle cornbread, chipotle, blackened baby corn
Paired with Hidden Greek, Verdelho, Queensland – 120 ml Glass \$ 11.50

Woombye brie, liquorice leaf and truffle raviolo, pasture raised duck egg, Mapleton tomato butter *v*
Paired with Oakridge "Over The Shoulder", Pinot Grigio, Victoria - 120 ml Glass \$ 12.00

TWO

Pressed Gatton root vegetable mosaic, little acre preserved forest mushrooms, sheep's foot sorrel salsa verde *gf v*
Paired with Ballandean Estate, Semillon Sauvignon Blanc, Queensland – Glass \$ 8.40

Everton Park honey roasted duck breast, pressed leg, falls farm orange and pumpkin liquid dumplings, riberry and oats
Paired with Rymill "The Darkhorse", Cabernet Sauvignon, South Australia – 120 ml Glass \$ 9.50

Something something fish, smoked eel and white bean casserole, sunshine coast kale, seeded cauliflower
Paired with Punt Road, Chardonnay, Victoria - 120 ml Glass \$ 10.00

THREE

Ruby chocolate marquise, page mandarin, fizzy honeycomb, Caboolture berries *v*
Paired with The Yard, Botrytis Riesling, Western Australia – 60 ml glass \$ 7.40

Bundaberg banana and malt pudding, chestnut milk jam, peanut butter and jelly ice cream *v*
Paired with Josef Chromy, Botrytis Riesling, Tasmania – 60 ml glass \$ 7.40

Queensland cheese board *v (gf on request)*
Paired with Galaway Pipe, Port, South Australia - glass \$7.50

Two courses \$45
Three courses \$60

df - dairy free, gf - gluten free, v - vegetarian

June 2021

Tasting Menu

House made bread and butter/Chef's snacks

Paired with Clovelly Estate, Brut Reserve, Queensland – 75 ml glass \$ 8.50

One

Woombye brie, liquorice leaf and truffle raviolo, pasture raised duck egg,
Mapleton tomato butter v

Paired with Ballandean Estate, Semillon Sauvignon Blanc, Queensland – 75 ml glass

Two

Mooloolaba tuna carpaccio, Seminole tangelo, sweet and sour samphire, onion ash

Paired with Punt Road, Chardonnay, Victoria – 75 ml glass

Three

Something something fish, smoked eel and white bean casserole, sunshine coast kale,
seeded cauliflower gf

Paired with Hidden Creek, Verdelho, Queensland – 75 ml glass

Four

Everton Park honey roasted duck breast, pressed leg, falls farm orange and pumpkin liquid
dumplings, riberry and oats

Paired with Rymill "The Darkhorse", Cabernet Sauvignon, South Australia – 75 ml glass

Five

Ruby chocolate marquise, page mandarin, fizzy honeycomb, Caboolture berries v

Paired with The Yard, Botrytis Riesling, Western Australia – 30 ml glass