

ENTREES

Barossa Valley Rabbit & Deer, celeriac remoulade, purple sapphire fondue, whole grain mustard, grape relish & pomegranate jus
(gf) \$35



VIC Smoked Eel, shallot confit, mustard crème fraiche, remoulade, mandarin gel, herb oil & ras el hanout lavash
(gf) \$28



Escargot in truffle, garlic, herb butter, gratinated w parsley crumb, sourdough
\$26



Tempura soft shell crab, sriracha aioli, persimmon pomegranate apple salad & grape relish
\$29



Southern NSW Lamb belly, honey comb, charred zucchini, whipped buttermilk, mandarin gel & fennel orange salad
(gf) \$28



WA Scampi, jalapeno cream, daikon kimchi, truffle arancini, olive tapenade & pumpernickel soil
\$35



Shimiji, enoki mushroom, onsen tamago quail egg, bonito dashi broth, sweet potato, farro, pickled kumquat & taro chips
(v), (df) \$29

MAINS

Maleny farm Spatchcock, broccolini, black pudding, confit persimmon, sweetcorn emulsion & molasses jus
\$43



Central West QLD Kangaroo backstrap, pineapple chilli ketchup, olive soil, plum jam, shimiji mushroom & cumin labneh
(gf) \$39



Rockhampton QLD Beef tenderloin, smoked ox tongue, potato gratin, red wine jelly, burnt onion puree, pearl onions & prosciutto crisp
(gf) \$44



QLD Wild boar, hazelnut noisette baby carrot, parsnip puree, pork puffs & apple olive salsa
(gf) \$39



Market Fish poached in grape seed oil, clam vichyssoise, mandarin gel, herb oil & tempura zucchini flower
(gf) \$42



Miso coriander gnocchi, saffron emulsion, charred corn, herb oil, baby spinach & grana Padano wafer
(v) \$29



SIDES \$12

Smoked paprika potatoes with yuzu aioli (v) (gf)



Blanched broccolini tossed in verjuice & smoked almonds (v) (gf) (df)



Nashi pear, rocket, granda panado salad (v) (gf)

KIDS MENU \$28

Rockhampton Beef tenderloin



Maleny farm Chicken



Market fish

Choose a side

Smoked paprika potatoes with yuzu mayo (v) (gf)



Blanched broccolini tossed in verjuice & smoked almonds (v) (gf) (df)



Nashi pear, rocket, granda panado salad (v) (gf)

(V) Vegetarian; (GF) Gluten Free; (DF) Dairy Free
15% surcharge apply on Public Holiday

DESSERTS

Grapefruit yuzu curd tart, Italian meringue, chamomile tea, yuzu pearls & lemon balm
\$18



Strawberry & white chocolate bailey pannacotta, ganache, chocolate soil & poppyseed tuile
\$18



Carrot ginger sponge, candied carrot, ginger gel, toasted hazelnuts, carrot cream & isolamlt tuile
\$18



Assorted ice-cream or sorbets with carrot ginger gel & seasonal fruit
\$3.50 per scoop

One Cheese Selection \$12-30g
Two Cheese Selection \$24-60g
Three Cheese Selection \$36-90g

Assorted condiments, dry fruit, nashi pear, inhouse relish, lavash crackers & toasted nuts

Black Ash Triple Cream Brie



Vintage Cheddar



Milles Blue



DEGUSTATION
\$110
\$160 WITH WINE PAIRING

Amuse Bouche

Tempura soft shell crab, sriracha aioli, persimmon pomegranate apple salad & grape relish
42 Degrees Sparkling Wine - TAS

Miso coriander gnocchi, saffron emulsion, charred corn, herb oil, baby spinach & grana Padano wafer
Breganze Pinot Grigio - ITA

VIC Smoked Eel, shallot confit, mustard crème fraiche, remoulade, mandarin gel, herb oil & lavash
In Dreams Chardonnay - VIC

Palate cleanser (Mango sorbet)

Central West QLD Kangaroo backstrap, pineapple chilli ketchup, olive soil, plum jam, shimiji mushroom & cumin labneh
Printhie Merlot - NSW

QLD Wild boar, hazelnut noisette baby carrot, parsnip puree, pork puffs & apple olive salsa
Thorn-Clarke Sandpiper Shiraz - SA

Strawberry & white chocolate bailey pannacotta, ganache, chocolate soil & poppyseed tuile
Frogmore Iced Riesling - TAS

3 Cheese Board (Black Ash Triple Cream Brie, Vintage Cheddar, Milles Blue), assorted condiments, dry fruit, nashi pear, inhouse relish, lavash crackers & toasted nuts
All Saints Rutherglen Muscat - VIC

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OUR SUPPLIERS

Pure Artisan Cheese

Located in beautiful Mount Tamborine, in the Witches Chase complex. Pure Artisan Cheese has enjoyed a whirlwind beginning having cheese ordered around the country, even while beginning the sometimes-lengthy cheese making process. As our story unfolds and adds exciting chapters. "Making fine cheese in our passion" Pure locally sourced milk and traditional cheese making methods – the perfect combination to produce the best cheese possible.

Black Ash Triple Cream Brie

Pure Artisan Camembert is soft, white, bloomy rind cheese that has a luxurious, delicate flavor with a slight mushroom aroma. The inside has a straw-like colour and a soft, bulgy texture which has a taste reminiscent of hazelnuts. It is best enjoyed with crusty bread and crackers.

Vintage Cheddar

Sweet and a touch of acidity. Easy on the palate and goes well with a sweet paste or relish that compliments the acidity.

Milles Blue

Millie's blue is a shropshire/stilton type cheese. It has a beautiful orange colouring with blue vein. This is a recipe designed and perfected in 2015 by our Head Cheesemaker, Mike Reeve. It was named after his daughter.

Coastal Fresh

Coastal Fresh is a family owned and operated supplier of fresh and processed fruit and vegetables. Located in Burleigh, the premises were purpose built to meet their specific requirements. They offer a wide range of items with a buying policy of locally sourced products always given priority. The team at Coastal Fresh strive to distinguish themselves with a high level of service tailored to meet each customer's specific requirements.

Meat Suppliers

Veal Oxtail is farmed from Italian family in Northern NSW
Lamb is pasteurised in Southern NSW
Chicken is all free range from Maleny Farms, Sunshine Coast
Rockhampton QLD Grass Fed Beef
Granite Belt Region QLD – Wild Rabbit
Granite Belt Region QLD – Venison
Central West Region QLD – Kangaroo
South West Region QLD – Wild Boar
Rockhampton QLD – Ox tongue

Franks Seafood

Located south of Brisbane QLD. Frank ensures superior quality, vast seafood and excellent local seafood.
