



THREE COURSE MENU \$59PP

***MAXIMUM 8 GUESTS. THIS MENU IS NOT SUITABLE FOR LARGER GROUPS.**

***NA AFTER 6PM FRIDAY & SATURDAY**

ADD 1.5 HR WINE PACKAGE \$40pp*

***ONLY AVAILBLE WITH \$59PP MENU**

YELLOWFIN TUNA CRUDO

Ajo blanco, jalapeño, sea grapes, almond

SALT – BAKED BEETROOT

Goat curd, black sesame, puffed buckwheat

PORK MUSHROOM & PISTACHIO TERRINE

Charcoal sourdough, quince apple jam

MUSHROOM RISOTTO

Mixed mushrooms, kombu butter crispy enoki

MORETON BAY BUG OMELETTE

Lobster sauce trout roe

REX WAGYU BURGER

Blackmore wagyu cheese pickles

ÕRA KING SALMON

Fresh herbs beurre noisette

STEAK FRITES w CAFÉ DE PARIS BUTTER (add \$12pp)

ADD FRENCH FRIES OR LEAF SALAD

CRÈME CARAMEL

MOJITO GRANITA

Coconut sorbet