



Canapé

Abrolhos Island Scallop | Cauliflower | Strawberry Vinegar

Provence Cooler – Belvedere Pure, Whispering Angel Rosé, Lemon, Blackberry, Basil

Shared Plates

Danny's Bread Organic Sourdough | Cultured Butter | Smoked Salt

Mooloolaba Prawns | Nduja | Caramelised Yoghurt | Orange | Fennel

Brisbane Valley Quail | Almond Cream | Charred Sugarloaf | Apricot

Wood Smoked Buffalo Mozzarella | Heirloom Tomatoes | Tomato Nectar | Lemon

Main Courses

Duck Breast | Confit Leg | Salt Baked Turnip | Radicchio Jam | Apple |
Hazelnut | Beetroot Vinaigrette

or

Hand Rolled Gnocchi | Vanella Burrata | Roasted Yellow Pepper Sauce |
Zucchini | Olive Crumb

or

Long Line Snapper | Potato Aioli | Fennel Gel | New Season Peas | Asparagus |
Verjus Butter

or

Pure Black Angus 120-Day Grain Fed Riverina Eye Fillet 4+ 200g
Potato Pave | Watercress | Glazed Onion | Smoked Cheddar | Black Garlic

Desserts

Pistachio Panna Cotta | Raspberry | Yoghurt + White Chocolate | Sable
or

Valrhona Hazelnut Créméux | Dark Chocolate | Coffee | Milk Ice Cream
or

Crème Brûlée | Textures of Apple | Cheesecake Mousse | Feuilletine
or

Australian and Imported Cheese Plate

Woombye Triple Cream Brie | Sunshine Coast, QLD

Ford Farm English Cave Aged Cheddar | Dorset Southwest England

Beverage package

Moët Imperial Rosé

Moët Imperial Brut

Whispering Angel Rosé

Dog Point Sauvignon Blanc

Neudorf Chardonnay

Craggy Range Martinborough Pinot

Henschke Keyneton Euphonium

Stone & Wood Pacific Ale

Asahi Soukai