



ENTREE

Twice baked chevre souffle with sweetcorn and basil v	20
Chicken, pork and pistachio terrine with cornichons, pickled rhubarb and quandong gf	20
Mooloolaba prawns grilled, lettuce sauce, tomato chutney, mayonnaise and chives gf	23
Warm Spring asparagus with gribiche sauce, witlof and hazelnut	21

PASTA AND RISOTTO *available in either entrée or main course size*

Risotto with pumpkin, sage, parmesan gf v	21/29
Hand rolled potato gnocchi, gorgonzola cream, nutmeg, parmesan v	21/29
Tubetti with pork sausage, white wine, chilli, radicchio	21/29
Fresh handmade spaghetti with tomato, seafood and crab bisque	24/32
House made chestnut fettuccine with red wine braised wild rabbit	24/32

MAIN COURSE

Roasted chicken breast, Jerusalem artichoke and shallots	37
Baked Harrierville trout with a bean salad gf	37
Victorian grass fed eye fillet, buttered savoy cabbage, mushroom sauce gf	41

SIDE DISHES

Potato and duck fat waffles gf	9
Butter roasted broccoli with almond foam and toasted almonds gf v	9
Baby cos lettuce with a mustard and French tarragon dressing gf v	9
All three sides	24

DESSERT AND CHEESE

Warm Lemoncello cannelé , citrus curd, whipped cream, candied zest and citrus segments	16
Honey pannacotta with cinder toffee, fresh honey and a lemon curd ice cream gf	16
Something very chocolatey and disgustingly rich	16
Cheese served with fruit paste, nuts & crackers – ask your waiter for today's selection	
one cheese	16
two cheese	24
three cheese	30

We have chosen not to restrict guests to a minimum spend but encourage early diners to relax over two courses then order dessert or cheese to take away and enjoy in the comfort of home.

Thank you for your support while we work within these current restrictions.