



We have chosen not to restrict guests to a set menu or minimum spend at this time but encourage you to relax over two or more courses. All wines, dessert, cheese and coffee are available to takeaway.

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

ENTREE

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| 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 gf | 21 |

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

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| 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 seafood, tomato and crab bisque | 24/32 |
| House made chestnut fettuccine with red wine braised wild rabbit | 24/32 |

MAIN COURSE

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| Roasted chicken breast, Jerusalem artichoke and shallots gf | 37 |
| Baked Harrietville trout with three bean salad gf | 37 |
| Victorian grass fed eye fillet, buttered savoy cabbage, mushrooms, jus gf | 41 |

SIDE DISHES

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

DESSERT AND CHEESE

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| 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 |