

LUNCH AND DINNER MENU

ENTREE

Twice baked cheese souffle with a braised ox tail sauce	20
Chicken, pork and pistachio terrine with cornichons, pickled rhubarb and quandong gf	20
Heirloom beetroot salad with goats cheese, Davidson plum, orange gf v	21
Grilled Mooloolaba prawns (3) with lettuce sauce, tomato chutney, mayonnaise, chives gf	24
<i>add an extra prawn</i>	5

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

Risotto with Montasio cheese and fried chorizo gf	21/29
Hand rolled potato gnocchi, gorgonzola cream, nutmeg, parmesan v	21/29
Tubetti with broccoli, chilli, garlic, olive oil, parmesan v	21/29
Spagettini with seafood, tomato and crab bisque	24/32
House made chestnut fettuccine with red wine braised wild rabbit	24/32

MAIN COURSE

Baked Harrierville trout with a bean and fresh pea salad gf	37
Roasted duck breast on soft polenta with duck leg ragout gf	37
Victorian grass fed eye fillet, sauteed mushrooms, red wine jus 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
<i>add a scoop of vanilla semi freddo</i>	4
Cheese served with fruit paste, nuts & crackers – ask your waiter for today's selection	
one cheese	16
two cheese	24
three cheese	30

All wines, dessert, cheese and coffee are available to takeaway. 15% public holiday surcharge

TAKE 35% OFF THE LIST PRICE FOR AN UNOPENED BOTTLE OF WINE TO TAKE HOME