

# M E N U

## 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 Buffalo mozzarella, zucchini, basil gf	21/29
Hand rolled potato gnocchi, gorgonzola cream, nutmeg, parmesan v	21/29
Gnocchette with garlic, chilli, cauliflower, raisin, pinenut, herbed breadcumbs v	21/29
Orecchiette with tuna, green olive, artichoke and tomato sauce	24/32
House made chestnut fettuccine with red wine braised wild rabbit	24/32

## MAIN COURSE

Baked Harrierville trout with a green strawberry and fennel salad gf	37
Roasted Milawa chicken with grapes, parsley and verjuice gf	38
Victorian grass fed eye fillet, sauteed mushrooms, red wine jus	41

## SIDE DISHES

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
Creamy potato mash gf	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