



## PRIVATE MENU

### *Entrée*

**Pan seared Hervey Bay scallops** with sweetcorn puree, spicy pork Nduja and nasturtians.

**Braised wagyu beef cheek** with parmesan gnocchi, wild mushrooms and shaved truffled pecorino.

**Grilled Queensland tiger prawns** basted in garlic, shallot and parsley butter served with fresh bread.

**Steamed pork dumplings** in a soy, ginger and chilli dressing.

**Heirloom tomato carpaccio** with basil oil, pulled burrata mozzarella and balsamic glaze.

### *Main*

**Grass fed, Sous-vide Beef fillet** with onion puree, scorched king brown mushroom and smoked pureed mash served with beef jus.

**Crispy skinned Barramundi** served with confit saffron potato, roasted dutch carrots and shellfish cream.

**Crispy skinned Bangalow pork belly** confit in duck fat with pureed butternut pumpkin, roasted heirloom beets and crispy sage with cider jus.

**Roasted rack of Australian lamb**, braised lamb shoulder, rosemary pressed potato and garlic zucchinis.

**Butternut squash and ricotta parcels** made with fresh egg pasta serve with roasted pumpkin burnt sage butter and toasted pumpkin seeds and pine nuts.

### *Desert*

**Chocolate and caramilk brownie** served warm with salted caramel ice cream.

**Coconut cheesecake** with a pineapple and vanilla compote and coconut crumb.

**Classic crème brulee** served with homemade shortbreads.

**Chocolate Timtam tart** served with cereal milk gel and fresh berries.

**Tropical Queensland mess**, fresh meringue and thickened cream, full of all the delights Queensland fruit farmers have to offer.

\*Gluten free options available

\*Side dishes may vary slightly due to availability of seasonal produce