



### **Shared Plates**

Crust + Co Bread | Butter

Harvey Bay Scallops | Vanilla Cauliflower | Chorizo Crumb

Salt + Pepper Brisbane Valley Quail | Sweet + Sour Shiitake Mushrooms

Shiitake Mushroom Tarte Tatin | Onion Caramel | Truffle | Rocket |  
Crème Fraiche

### **Your Choice**

Aged Duck Breast | Crumbed Confit Thigh | Preserved Apricot |  
Mustard Greens | Jus

*or*

Humpty Doo Barramundi | Smoked Tofu | Wood Ear Mushrooms |  
Snow Peas | Fermented Chilli

*or*

Southern Downs Eye Fillet | Truffle Potato | Miso Glazed Leek |  
Mustard Jus

*or*

House Made Gnocchi | Jerusalem Artichokes | Grilled Enoki + Shiitake |  
Charred Onions

### **Dessert or Cheese Choice**

Chocolate Raspberry Tart | Chocolate Cream | Soil | Raspberry Sorbet

*or*

Lemon Steamed Pudding | Vanilla Custard | Lemon Sauce |  
Caramelised Zest

*or*

Crème Brûlée | Almond Biscotti | Yuzu | Berries

*or*

Australian and Imported Cheese Plate

**2 courses \$70 pp / 3 Courses \$90 pp**  
(Including a glass of Prosecco on arrival)

**One Account Per Table**