



Shared Plates

Crust + Co Bread | Butter

Harvey Bay Scallops | Vanilla Cauliflower | Chorizo Crumb

Brisbane Valley Quail | Black Garlic | Kohlrabi | Radish

Mushroom Tarte Tatin | Onion Caramel | Truffle | Soft Herbs | Crème Fraiche

Your Choice

Aged Duck Breast | Caramelised Baby Fennel | Potato | Orange | Tarragon |
Candied Fennel

or

Coral Coast Barramundi | Shiitake | Pickled Cucumber | Miso | Sesame | Cultured Cream

or

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

or

House Made Gnocchi | Zucchini Flower | Tomato | Basil | Roasted Ricotta

Dessert or Cheese Choice

Chocolate Raspberry Tart | Chocolate Cream | Soil | Raspberry Sorbet

or

Mango | Passionfruit | Meringue | Finger Lime | Cream Cheese

Ice Cream

or

Crème Brûlée | Almond Biscotti | Yuzu | Berries

2 courses \$73 pp / 3 Courses \$90 pp
(Including a glass of Prosecco on arrival)

[One Account Per Table](#)