



Mother's Day Menu Sunday 9th May 2021

Shared Plates

Crust + Co Bread | Butter

Hervey Bay Scallops | Vanilla Cauliflower | Chorizo Crumb

Brisbane Valley Quail | Pomegranate | Labneh | Dried Fig | Pinenuts | Sumac

Smoked Yellow Fin Tuna | Bonito Watermelon | Buckwheat | Nori | Edamame

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 | Miso | Eggplant Puree | Asparagus

or

Southern Downs Eye Fillet | King Brown Mushroom | Manchego Croquette |
Black Garlic

or

House Made Gnocchi | Buttered Broccolini | Spinach | Smoked Almonds |
Lemon | Baked Ricotta

Dessert or Cheese Choice

Chocolate Raspberry Tart | Chocolate Cream | Soil | Raspberry Sorbet

or

Poached Pear | Crème Fraîche | Blue Cheese + Pepper Crumble

or

Crème Brûlée | Almond Biscotti | Yuzu | Berries

or

Australian and Imported Cheese Plate

3 Courses \$95 per person

(Including a glass of Prosecco on arrival)