



### Shared Plates

Crust + Co Bread | Butter

Hervey Bay Scallops | Vanilla Cauliflower | Chorizo Crumb

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

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 | Miso Honeycomb | Blue Cheese Pepper Crumble

*or*

Crème Brûlée | Almond Biscotti | Yuzu | Berries

**2 courses \$75 pp / 3 Courses \$92 pp**  
(Including a glass of Prosecco on arrival)

[One Account Per Table](#)