

SAMPLE ONLY

Set menu

starters

(choice of 3)

daily seafood salad, local avocado, cucumber, mandarin & chilli (gf)

chefs wagyu steak tartare (100grams), crostinis, micro mustard cress

baked baby camembert, three green pea salad, toasted pine nuts, pea shoots (gf)

harissa roasted various carrots & beetroots, feta, dates, tabouleh dressing (gf)

mains

(choice of 3)

orecchiette, zucchini, pea, pistachio, oregano, parmesan, basil oil

kingaroy pork chop, chorizo & apple croquette, zucchini & raisin salad (gf)

barramundi, peas, pancetta, lemon oil, tomato & saffron broth (gf)

wagyu +5 rump, creamed leeks & bacon, mustard cress, jus (gf)
(Supplementary charge of \$7 per person)

desserts

pink lady apple tarte tatin, date & cognac ice cream, raspberries

valrhona chocolate & caramel mousse, pistachio, banana ice cream

kenilworth triple cream brie (Qld), hand rolled linguette, fresh dates

kids corner (<12 years)

pork & fennel chipolatas, chips, salad (gf)

pasta bolognaise

fried sand whiting, chips, salad

pasta carbonara

followed by house-made ice cream, fresh berries

\$18

A 15% surcharge applies on public holidays.
Please note meals may contain traces of nuts.