

Crusty Sour dough loaf w house made dips \$9
Edamame beans with chilli and garlic \$4

Entree

Grilled Mooloolaba king prawns, cauliflower puree,
fresh melon, crispy proscuitto \$23 GF

Pork and chicken liver terrine, slow cooked egg yolk, mustard seeds and
bread crumbs \$23

Sage and parmesan crusted lamb's brains, parsnip puree, soured onions,
chipotle mayonnaise \$21 GF

Tea poached King oyster mushroom, olive soil, creamed leek \$21GF

Master stock braised pork belly, black pepper caramel,
pickled pumpkin, radish, puffed skin \$21GF

Tempura Fraser Island spanner crab, apple, viola, cured egg yolk,
chicken skin, rouille \$23 GF

Mains

Fish of the day \$38

Sous vide lamb rump, sweet potato souffle,
grilled peach and pistachio salad, mint gel \$41

Roasted Margret duck breast, grilled pear, bee pollen,
parsnip and hazelnut hash, shaved asparagus, onion jus \$41 GF

250g Cape Grim eye fillet, pumpkin polenta, broccolini,
miso mayonnaise, Togarashi, shitake jelly \$45 GF

Crispy skinned Atlantic salmon, chilli vine tomatoes, watercress,
olives roasted red onion, salsa verda \$38 GF

Slow cooked red wine beef cheeks, truffled potato,
roasted mushrooms, lardons, wilted spinach \$38 GF

Pumpkin and granola gratin, honey roasted brussels, balsamic glaze \$35 GF

Grilled Chimichurri spatchcock, smoked kipfler potatoes, tomato salsa,
finger lime vinaigrette \$38 GF

SIDES

\$9

Hand cut chips -Sharon's garden salad- Sautéed greens

Dessert

\$17

Soufflé of the day

“Banoffee” Banana, chocolate, coffee and toffee

Vanilla crème brulee, plums, brandy snap

Chocolate, raspberry and strawberry gateau GF

Lime cheese cake, lime gel, meringue, popcorn

A selection of Australian and imported cheeses, fruits and crackers

Dessert wines and fortified wines

2010 Sticks, Yarra Valley, Botrytis Riesling	9/42
2010 Plantagenet, “Ring Bark” Riesling, Mount Barker, W.A	9/42
2010 Campbell’s, Rutherglen Muscat	9/42
2010 Two Hands “day late a buck short” Muscat	10/70
2010 Campbell’s, Rutherglen Topaque	9/42
Valdespino “El Candido” Pedro Ximenez	9
Grandfather Port	10

Now serving **Flying West Small Batch Roasters** coffee 5

Richmont Teas Rooibos Sunrise, Dream Melissa, Melon Mint, Mexican Dream, Forest Fruits, English Breakfast, Earl Grey Blue, Black Chilli Chocolate, Gunpowder Green, Green Jasmine, Green Mint

