



DINNER MENU

entrée

Glenbrook Asparagus

Marinated goats cheese, pink grapefruit and farro \$25

Local Yellowfin Tuna

Heirloom tomato and apple salad, green gazpacho, charred spring onions \$25

Mooloolaba Prawn and Fraser Isle Crab Salad

Fresh peas and avocado, finger lime emulsion \$26

Pan Seared Noosa Scallops

Jerusalem Artichokes puree, crispy prosciutto, slow roasted grapes and flaked almonds \$26

Crispy Goat Croquette

Pumpkin puree, native quandongs and pistachios \$25

Marinated Quail

Pickled mulberries, black barley, smoked speck, quail jus \$25



CHEF STUART BELL

If you have an **allergy** to any food products, please advise us prior to ordering. All information on food intolerances and allergens are available from our wait staff. All dishes can be altered to suit your particular **dietary requirement**.

A 15% surcharge applies on Sunday's and all public holidays.



DINNER MENU

mains

Olive Oil Confit Ora King Salmon

Toasted coconut, heirloom cauliflower, crispy mussels, Badami sauce \$38

Crispy Skin Humpty Doo Barramundi

Macadamia nut puree, charred asparagus, gribiche dressing \$38

Biggenden Pork Loin

Crispy pork shoulder, cider and honey glazed roasted parsnip, ribberries and pork jus \$38

Marinated Spring Lamb Rump


Eggplant puree, slow roasted pickled Noosa Red tomatoes, herb gnocchi, lamb jus \$42

Roasted Duck Breast

Textures of beetroot, poached rhubarb, native pepper berry jus \$39

Pan Seared Eye Fillet

Roast onion puree, caramelised onion and olive compote, heritage roasted carrots, red wine jus \$48



SIDES : Crispy crushed kipfler potatoes : Sautéed Greens : Green Salad \$9

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