TASTING MENUS

Exhibition menu | with wine pairings 140 | 200

Five course tasting menu | with wine pairings 110 | 150

King George whiting escabeche, egg yolk, sourdough
Mooloolaba cuttlefish, fennel, almond, preserved lemon
Hay smoked celeriac, cos, dukkah, grape
Maremma duck, macadamia, turnip, pomegranate
Coconut rice pudding ice cream, yuzu, feijoa, sunflower

Tasting menus are to be experienced by the whole table.
Please advise of any dietary requirements.
Wine pairings are poured at a tasting size of 75ml per course.
ENTREE

Zucchini, gordal olive, ricotta, orange 28
Mooloolaba cuttlefish, fennel, almond, preserved lemon 34
Berkshire suckling pig, black sesame, master stock 34
King George whiting escabeche, egg yolk, sourdough 30

MAIN

Mallow lamb, burnt onion, “pea, pie, mash” 48
‘Glacier 51’ toothfish, leek, wasabi, enoki 46
Maremna duck, macadamia, turnip, pomegranate 46
Hay smoked celeriac, cos, dukkah, grape 39

SIDE

Cos salad, palm sugar vinaigrette 10
New potatoes, truffle, chive, parmesan 12
DESSERT

Abinao, orellys, guanaja, bahibe  
Coconut rice pudding ice cream, yuzu, feijoa, sunflower  
Rum-roasted pineapple, pimento parfait, liquorice  
Leatherwood honey, mascarpone, sour raspberry

DESSERT WINES

Yalumba FSW8B Botrytis Viognier, Wrattonbully, South Australia 2015 12
Bream Creek Late Picked Schönburger, Bream Creek, Tasmania 2013 12
Barambah Wines Rack Dried Semillon, Moffatdale, Queensland 2012 16
Dutschke Sun-Dried Shiraz, Barossa Valley, South Australia N.V. 17
Ballandean Estate Late Harvest Viognier, Ballandean, Queensland 2016 12

75 mL