

Entree

Coquilles St Jacques... Scallops Myrtille style, spinach lemon cream with gruyere and parmesan
Tempura jumbo oysters, green apple and fennel frond salsa finished with black caviar
House smoked reef cod, pickled onions, a crème fraiche, fried capers on spelt toast
Local pork, chicken and pistachio terrine, toasts, pickled vegetables, quince chutney
Soupe a l'oignon... rich traditional onion soup, croutons, gratineed gruyere cheese
Leek and goats cheese tart with new season local walnuts, pickled Cloudlake nasturtiums
Laidley cauliflower crisp fried florets, Sri Lankan red coconut dahl, garlic yogurt, tamarind date chutney, mint
Hawker style Tin Can Bay prawn stuffed fried tofu, Japanese mayo, intense garlic sauce, pickled ginger
Escargot... slow cooked snails with garlic, cognac, duck stock, parsley and cream on brioche soldiers
Zucchini flowers crisp fried with 3 cheese, almonds, green herbs, spinach, rich tomato ragu

Main

Qld prawn Souffle' ... twice baked prawn souffle' topped with Gruyere cheese, rich prawn bisque, baguette
Canard aux Myrtilles ...duck breast, Ravensbourne blueberry and cumquat sauce, young beetroots,
black beluga lentils, Dutch cream Paris mash
12 hour garlic and ginger soaked Lamb shoulder, miso roasted eggplant, baby onions, carrots
with black sesame, spiced pepitas and fried Bunnyconnellen saltbush
Master stock pork belly, cauliflower and white pepper cream, Pierces Creek Cavallo Nero with
crisp smoky spec and roasted ginger Stanthorpe apples
Fish and Chips... South Australian sand flat head fried in a crisp rice tempura and hand cut chips, tartare, pickled cucumbers
Americano beef burger... double bacon, double cheese, pickled cucumbers, American mustard, aioli, tomato sauce, fries

Dessert

Rich flourless chocolate torte. chocolate pannacotta chocolate crumb, Smart raspberries
Halo Farm Rhubarb pavlova,
Mascarpone, strawberries, curd, Pistachio
Madame Myrtille tart, Brenique blueberries, cassis, Ice cream
Classic French vanilla bean creme brulee

A choice of Entrée / Main / Dessert ... 2 courses \$77 .. 3 courses \$99

Add a Starter or sides for \$13 (each)

Starters / Sides (add on \$13 each)

Toolunka Olives

Salt and pepper chicken skin crackling

Sabines chicken liver and Grand Marnier pate mousse, cornichons, toasts

St Agur cheese brulee, spiced onion marmalade, fig and walnut toasts

Tempura Mooloolaba whiting, pickled cucumbers, kewpie on fresh white bread (2)

Local smoky ham hock and 3 cheese arancini, cheddar cream (4)

Beignet (4) ...Pierces Creek broccoli, roast onion and Rosemary cheddar, smoked chicken and Hampton avocado

Garden leaves tossed with nuts and seeds, pecorino and a winter orange and fennel dressing

Roasted Dutch cream potatoes tossed with dill, mint, parsley, lime and sour cream

Pierces Creek tempura broccoli, kewpie, house made XO

Fries, rosemary salt, aioli

