

tasting menu

goats' cheese soufflé (v) salad of - apple / frisée / candied walnuts

potato gnocchi (v) gorgonzola / spinach / pinenuts

brisbane valley quail (gf)(df) (five-course only) radicchio / endive / mustard fruits / pancetta

gippsland 'little joe' sirloin (gf)(dfo) kipflers / rainbow chard / cognac / peppercorn sauce

banana tarte tatin (v) rum and raisin ice cream

five courses - \$110 | four courses - \$95



vegetarian tasting menu

goats' cheese soufflé salad of - apple / frisée / candied walnuts

potato gnocchi gorgonzola / spinach / pinenuts

roast field mushrooms (five-course only) olive toast / truffle oil / rocket / parmesan

beetroot risotto goats' curd / golden beets / candied walnuts

banana tarte tatin
rum and raisin ice cream

five courses - \$110 | four courses - \$95



vegan tasting menu

baked cashew cheese salad of - apple / frisse / candied walnuts

confit saffron potatoes green peas / eggplant relish / pine nut salsa

roast field mushrooms (five-course only) olive toast / truffle oil / rocket

beetroot risotto golden beets / candied walnuts

tapioca pudding coconut sorbet / candied pecan / pineapple salsa

five courses - \$110 | four courses - \$95