



SOMETHING TO START



House Salted Yellingbo Olives \$7

Warm Bread

Prawn Taco \$16

Baby Lettuce, Lemon Curd Apple , Celery Salad

Tuna Tartare \$15

Green Gazpacho, Presse Melon, Crème Fraîche

Trio Of House Made Dips \$21

Cauliflower Hummus, Carrot and Chickpea, Eggplant
Gruyere Twists, Grissini, Olives, Pita

Pressed Lamb Ribs \$17

Baby Lettuce, Szechuan Caramel, Cashew Butter

Gin and Beetroot Cured King Salmon \$15

Crème Fraîche, Sorrel, Herb Oil, Crouton





SMALL PLATES



Prawn Cocktail \$25

Prawn Sausage, Mooloolaba Blue Prawn,
Lemon Gel, Cocktail Sauce, Mache

Chicken Croquette Salad \$17

White Anchovy, Basil Gel, Parmesan Wafer,
Baby Gem Lettuce, Sourdough Crouton

Pea Soup \$17

Hot Smoked Trout, Quail Egg, Herb Salad

Tuna Yaki Nori Style \$18

Saffron Rice, Nori, Yuzu Crème, Salmon Pearls

Spring Bay Mussels \$18

White Wine Tomato Broth, Warm Bread

Red Aleppo Spiced Calamari \$17

Edamame and Avocado Purée, Pressed Watermelon,
Coriander Corn Shoot Salad

Beef Carpaccio \$17

Aged Eye Fillet of Grass Fed Beef, Truffle Oil, Golden Raisin, 72° Poached Quail Egg ,
Reggiano Cheese, Roquette, Black Garlic Aioli

Beetroot \$16

Heirloom Beetroots, Beetroot Gel, Goats Chèvre, Red Sorrel





LARGE PLATES



Tempura Soft Shell Crab \$25

Stir Fry Noodles, Shiitake, Spring Onion,
Black Fungus, Garlic Chips, Fried Shallot

Stir Fried Pork Neck \$25

Rice Noodle, Fermented Tofu,
Black Sesame Dressing

Warm Olive Crusted Lamb \$33

Olive, Tomato Passata, Tomato, Basil,
Goats Chèvre, Basil Oil

Butter Poached Free Range Chicken Breast \$27

Corn Custard, Golden Beetroot, Baby Corn, Chicken Crackle

Grilled Barramundi \$30

Sweet Potato Purée, Sourdough Crust,
Mussel Vermouth, Finger Lime, Coriander

5 Spice Smoked 1/2 Duck \$35

Blood Orange Gel, Cauliflower Purée, Edamame,
Pickled Black Fungus, Spiced Duck Jus

Crispy Skin Pork Belly \$27

Hot and Sour Papaya Salad, Burnt Rice, Sesame,
Ginger, Soy and Galangal Reduction

Pan Seared King Salmon \$32

Crushed Minted Peas, Ricotta, Crouton,
Salmon Crackle, Lemon Oil, Herbs

Beef and Bone \$36

Grass Fed Eye Fillet, Bone Marrow,
Truffled Potato Dauphinoise, Broccolini, Leek Ash

Stir Fry Egg Noodle \$20

Black Fungus, Chinese Onions, Shiitake,
Garlic Chips, Shallots.
Coriander, Lime and Lemongrass Sauce





SIDES



Chef's Vegetable of the Day \$8

Please Ask for Today's Offering

Tomato Salad \$8

Basil, Lightly Smoked Fior Di Latte,
Yellingbo Olive Oil,

Cauliflower \$8

With Pomegranate, Radishes and Wild Roquette,
Raspberry Emulsion

Roquette and Pear Salad \$8

Aged Parmesan, Yellingbo Olive Oil

Hot Fries \$9

Confit Garlic Aioli

Sweet Potato Fries \$10





SOMETHING SWEET



Toffee Apple Panna Cotta \$12

Vanilla Bean Panna Cotta, Apple Jelly, Fairy Floss

Wagon Wheel Tart \$14

Shortbread, Jam, Marshmallow, Bitter Chocolate Ganache

Espresso Coffee Semifreddo \$13

Chocolate Orange Truffle, Shortbread Soil

Pull Apart Lemon Tart \$13

Lemon Curd, Chocolate Soil, Meringue, Pure Crème

Chocolate Bar \$16

Bitter Chocolate Mousse, Salted Caramel, Sesame Tuille, Silver Leaf

Share Platter \$19

A Selection of Chef's Favourite Mini Cakes

Shortbread Soil, Double Crème

Cake of the Day

Please Ask Our Friendly Team Members for Today's Offering from Our Cake Display





FOR OUR LITTLE GUESTS



Spaghetti Bolognese \$10

Slow Cooked Beef Ragout, Parmesan Cheese

Mini Grilled or Crumbed Chicken \$10

Peas, Mash Potato or Chips

Butter Poached Chicken Breast \$10

Crushed Peas Mash

Grilled Fish of the Day \$10

Lemon Mash and Salad

Mini Steak \$10

Grilled Eye Fillet with Chips and Salad

Gelato with House Made Chocolate Sauce \$8

Strawberries and Ice Crème \$8

