

CANAPE

Vannella stracciatella

with pickled celeriac, white balsamic & native fennel

Hervey Bay scallops

with saffron butter & lemon myrtle

AMUSE-BOUCHE

Kilcoy wagyu beef tartare

with horseradish crème, crisp potato & Oscietra caviar

Pickled artichoke V

with olive creme & crisp potato

ENTREE

Southern rock lobster

with seafood bisque, brandy butter & smoked caviar

Pugliese burrata V

with Noosa heirloom tomatoes, hot honey & fresh basil

MAIN

Peachester lamb loin

with celeriac, Noosa carrots & Montville coffee jus

House-made gnocchi V

with Woodside mushrooms, aged parmesan & crisp sage

DESSERT

Lemon myrtle cheese cake

with rosella berry compote, macadamia crumb & native finger lime