



145.0

WINE PAIRING AVAILABLE

Amuse Bouche

Black Angus Tartare

Fermented strawberry, crumpet, bone marrow emulsion, Oscietra caviar (df)
Domaine de Viranel 'Trilogie' Rosé 2020

Brisbane Valley Quail

Pancetta, cherry, beetroot, foie gras (gf)
CRFT Wines 'Whisson Lake Vineyards' Pinot Noir 2021

Goldband Snapper

Mooloolaba prawn, fermented purple potato, fennel, blue scampi caviar (gf)
Maan Wines Fiano 2021

Gooralie Pork

Celeriac, raspberry gastrique, baby gem, blueberry (gf)
Il Poggione Rosso di Montalcino DOC 2018

Palate Cleanser

White Chocolate + Coconut Parfait

Passionfruit, mango (gf)
Famille Hugel Gewürztraminer 2016

MENU

ENTRÉES

Abrolhos Island Octopus | 30.0

Gazpacho, heirloom tomatoes, squid ink cracker *(df, gf)*

Black Angus Tartare | 30.0

Fermented strawberry, crumpet, bone marrow emulsion, Oscietra caviar *(df)*

Fraser Island Spanner Crab | 36.0

Cucumber, lemongrass, yuzu mayonnaise, radish *(df, gf)*

Brisbane Valley Quail | 28.0

Pancetta, cherry, beetroot, foie gras *(gf)*

Watermelon Carpaccio | 26.0

Miso cabbage, tzatziki, cucumber gel *(gf, v)*

MAINS

Goldband Snapper | 55.0

Mooloolaba prawn, fermented purple potato, fennel, blue scampi caviar *(gf)*

Gooralie Pork | 52.0

Celeriac, raspberry gastrique, baby gem, blueberry *(gf)*

Wagyu Hanger Steak | 59.0

Beef tongue, charcoal corn, chimichurri, potato emulsion *(gf)*

Burrawong Gaian Duck | 52.0

Confit leg terrine, heirloom carrots, orange, ginger *(df, gf)*

Smoked Eggplant Bottoni | 44.0

Confit cherry tomato, lemon zest, basil foam, tofu *(v)*

SIDES

Duck Fat Roasted Potato | 14.0

Rosemary *(df, gf)*

Endive Salad | 12.0

Orange, candied walnuts, citrus dressing *(df, gf, v)*

Seasonal Greens | 14.0

Sesame breadcrumb, wasabi dressing *(vg)*

df – dairy free | gf – gluten free
n – contains nut | v – vegan | vg – vegetarian





signature

DESSERTS

Ruby Peach Zabaglione | 18.0

Smoked chocolate nameleka, vanilla crème brûlée, peanut sable *(gf, n)*

White Chocolate + Coconut Parfait | 18.0

Passionfruit, mango *(gf)*

Emporium Honey Pecan Tart | 18.0

Emporium honey, cremeux, cocoa sorbet *(n)*

Chocolate + Date Mille-Feuille | 18.0

Ametika cremeux, date + walnut sable, raspberry sorbet *(df, gf, n, v)*