



BUSH TO COAST

A CURATED LONG LUNCH

CANAPES

Fresh caught Mooloolaba prawn ceviche, avocado, finger lime
& squid ink cracker

Wilson's Pocket region grown zucchini flowers filled with
Maleny cheese & romesco

ENTREE

Locally caught tuna crudo, citrus ponzu, Thai basil & Szechuan peanuts
Truffle burrata, heirloom tomato, dwarf basil, pickled native
rib berry & fig vino cotto

Novotel Sunshine Coast herb garden crusted lamb cutlet,
hazelnut pesto & Montville coffee jus

House-made focaccia bread with lemon myrtle infused whipped butter

MAINS

Glasshouse Mountain chicken roulade, sundried tomatoes,
spinach, Maleny cheese & tarragon jus

36 hour slow cooked beef shin shank, Rocky Creek wild
mushroom & bordelaise sauce

Mooloolaba sword fish, nduja butter, smoked young corn & baby leeks

House-made gnocchi, exotic vegetables with porcini
beurre blanc & native mint

SIDES

Ma & Pa farm grown assorted beans, semi dried heirloom
tomato & beurre noisette

Kipfler potatoes, fermented black garlic cream & native water celery
Grilled shishito peppers, salsa Verde, toasted macadamia & goat curd

DESSERTS

Wattle seed crème caramel with whisky cream

Dulcey chocolate tart with dark chocolate
feulletine & pistachio praline

Kenilworth cheese, muscatels, quandong jam & lavosh