



THE
MACALLAN

CANAPÉS

Beef Tartare, toasted brioche, pickled shallots, dark chocolate, caper berry (df)

Pacific Oyster, finger lime caviar, ginger mignonette, dill oil (gf, df)

Gorgonzola tartlets, pickled fig, pear gel (n)

The Macallan Cocktail Highland Harmony

FIRST COURSE

Brisbane Valley quail, roast beetroot purée, sultana and raisin relish,
citrus pickled shallots, wood smoked spiced almonds (gf)

The Macallan Double Cask 15 Years Old

SECOND COURSE

North Queensland coral trout, vanilla bean braised fennel, spiced cumquat,
oak smoked apple, orange beurre blanc (gf)

The Macallan Rare Cask

THIRD COURSE

Wagyu Beef short ribs with honey and ginger glaze, polenta, spiced caramelised
carrots, dark chocolate soil (gf)

The Macallan Sherry Oak 18 Years Old

FOURTH COURSE

Spiced poached pear, orange marmalade, coconut and cinnamon crumble,
cinnamon ice cream (gf, n)

The Macallan Sherry Oak 25 Years Old

THE
RESERVE
Cellar

Emporium
HOTELS

Crafted without compromise. **Please savour The Macallan responsibly.**

 @THERESERVECELLAR

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(gf) gluten free | (df) dairy free | (n) includes nuts