



145.0

WINE PAIRING | 95.0

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 Fillet

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 Fillet | 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)*