



# *BUSH TO COAST*

## A CURATED LONG LUNCH

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### CANAPES

Locally caught tuna crudo, avocado, champagne finger  
lime on squid ink cracker

Wilsons Pocket region grown zucchini flowers filled  
with Maleny cheese, romesco

### TO START

House-made focaccia with organic black garlic butter

### ENTREE

Mooloolaba King Prawns, miso butter, spring onion  
vinaigrette, edamame

Truffle stracciatella, Doonan heirloom tomato, pickled native  
muntries, caramelised balsamic vinegar, dwarf basil

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



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### MAINS

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

Kilcoy wagyu striploin MB 8-9 +, Sandy creek Dutch carrots, mountain pepper, bordelaise

Mooloolaba sword fish, nduja butter, smoked young corn, baby leeks, sea plants

House-made gnocchi, Rocky Creek wild mushroom with porcini beurre blanc, native mint

### SIDES

Ma & Pa farm grown assorted beans, semi-dried heirloom tomato, choron

Kipfler potatoes, fermented black garlic cream, seeded mustard

### DESSERTS

Dulcey chocolate tart with dark chocolate feuilletine, pistachio praline

Wattle seed crème caramel with whisky cream

Kenilworth cheese, muscatels, quandong jam, organic sourdough lavosh