

Pike + Joyce: Cool Climate Icons Dinner

SAMPLE MENU

ON ARRIVAL

Chef's selection of canapés
Methode Cuvee Sparkling Rosé 2025

FIRST COURSE

Mooloolaba poached prawns, pink grapefruit, compressed cucumber,
green mango, Thai herbs, coconut lime dressing, tapioca (df, gf)
Ceder Riesling 2025

SECOND COURSE

Seasonal vegetable terrine, sugar snap + asparagus salad,
herb gribiche, purple potato chips (df, gf)
Separe Grüner Veltliner 2025
The Kay Reverse Chardonnay 2024

THIRD COURSE

Duck breast, parsnip puree, buttered heirloom vegetables,
mushroom duxelles, sherry vinegar + duck jus (df, gf)
Vue Du Nord Pinot Noir 2025
The W.J.J. Reverse Pinot Noir 2024

FOURTH COURSE

Manjari chocolate marquise, sea salt caramel,
olive oil crumble, blackberry sorbet (gf)
L'Optimiste Shiraz 2023