

Pacific oyster from Coffin Bay - 5 each  
 Raw, shucked to order served with Champagne granita  
 Baked oyster with a garlic, parmesan and herb crust

Entree  
 Rosemary panisse, Comte custard, leeks, mushrooms and walnuts 18  
 King salmon mi-cuit, creme fraiche, broad beans, lemon and dill 22  
 Mooloolaba prawns, prawn tortellini, shellfish bisque, tomato and basil 24  
 Beef tartare, parsnip bavarois, Packham pear and woodland sorrel 19  
 Chicken liver pate, pain d'epices, honey, apple, celery and walnut 20

Mains  
 Seared fillet of rockling, garlic mash, broccoli, beans and saltbush 36  
 Caramelised Atlantic scallops, squid ink, cuttlefish risotto 35  
 Parmesan gnocchi, king brown mushrooms, chestnut puree, truffle pesto 32  
 Crisp breast and confit leg of duck, cider potato fondant, spiced lentils 40  
 Seared Black Angus scotch fillet, French fries, sauce au poivre 45  
 Roast rump of lamb, butternut pumpkin, Brussel sprouts, mint and garlic 38

Sides  
 Cos salad, parmesan dressing, crispy breadcrumbs 10  
 Charred broccolini, green garlic and smoked almonds 12  
 French fries, aioli 9

Cheese  
 1 cheese 14  
 3 cheeses 28

Le Dauphin Double Crème soft, luscious cow's milk brie  
 Marcel Petite Comte nutty, semi hard cow's milk  
 Papillon Roquefort strong, fruity ewe's milk blue

Dessert  
 Raspberry and white chocolate souffle, coconut sorbet 16  
 Vanilla crème caramel, Sable biscuits 15  
 Orange and chocolate gateau, Rutherglen muscat ice cream 15



**Tasting menu**

[see blackboard] \$80 per person

**Seafood Lunch special**

2 courses and a glass of wine \$45  
 with bottomless house wine \$30pp [2hours]

## Seafood Lunch

### 2 courses and a glass of wine \$45

#### Entree

Salt and pepper calamari salad, basil dressing

Prawn bisque, saltbush tartine

Portarlington mussels on the half shell, rouille and parmesan breadcrumbs

#### Main

Fish pie, garlic mash potato, white wine sauce

Crispy fish and chips, cos lettuce, garlic aioli

Mooloolaba prawn linguine, tomato, basil, seaweed and chilli

### Shared seafood platter and a glass of wine \$45 per person

Pacific oysters, Portarlington mussels, Mooloolaba prawns,  
fried fish, seared fish, salt and pepper calamari, chips, salad, lemon and aioli

#### Wine

2018 M.Chapoutier 'La Ciboise' Grenache Blanc

Luberon Fra

2017 M.Chapoutier 'Bila-Haut' Syrah Blend

Languedoc-Roussillon Fra

