

DINING

3 courses \$160 per person

4 courses \$180 per person

Minimum 6 people

Starters (please select 1 option)

- Crisp fried zucchini flower, goat's curd, marjoram, romesco (VEG)(GFO)
- Golden beetroot, whipped Persian feta, thyme, rainforest honey (VEG)(GF)
- House made broad bean & herb falafel, muhammara (VEGAN)(GF)(DF)
- Harvey Bay scallops, chilli honey garlic butter, petite herb salad (GF)(DFO)
- Mooloolaba King prawn slider, dill, lemon
- Quail ballotine, celeriac purée, roast chestnuts (GF)
- Freshly shucked Appellation oysters, mignonette dressing (GF)(DF)
- Mooloolaba tuna tartare, avocado, fennel, cucumber, parsley & Oscietra caviar (+\$30pp) (DF)(GF)

Entrée (please select 1 option)

- Handmade buffalo milk burrata, roast heirloom beetroots, balsamic, basil & crostini (VEG)(GFO)
- Petite eggplant parmigiana, mozzarella & San Marzano tomato (VEG)
- Chickpea panisse, slow roast tomatoes, smoked olives & baby rocket (VEGAN)(GF)(DF)
- Slow braised bacon, cauliflower purée, crispy shallots (GF)
- Duck tortellini, pumpkin purée, hazelnuts & parmesan
- Roast Moreton Bay Bug Tail, soubise, shaved brussel sprouts, bacon (GF)(DFO)
- Skull Island King Prawns, fennel purée, Calabrian chilli (GF)(DF)
- Lobster raviolo, green pea velouté, Oscietra caviar & chervil (+\$30pp)

Main Course (please select 1 options to be shared)

- Slow roasted Victorian lamb shoulder, parmesan polenta, broccolini, lamb jus & salsa verde (GF)(DFO)
- Cape Grim Beef sirloin slow roasted, wild mushrooms, Paris mash, greens & shiraz jus (GF)(DFO)
- Pan roasted Coral Trout, fondant potato, heirloom vegetable ratatouille, pistou (GF)
- Roast whole free-range duck, creamy mash potato, cavalo nero, hazelnuts & sour cherry jus (GF)(DFO)
- Homemade potato gnocchi, baby zucchini, buffalo curd, toasted almonds & brown butter (VEG)
- Roast cauliflower 'steak', creamy white bean purée, chimichurri (VEGAN)(GF)(DF)
- 9+ Wagyu beef rump cap, sweet onion puree, sunchoke crisps & chimichurri (+\$30pp)

Dessert (please select 1 option)

- Chocolate Basque cheesecake, whipped butterscotch, caramelised banana (GF)
- Vanilla bean coeur à la crème, marinated berries, almond praline (GF)
- Flourless chocolate cake, mascarpone cream, fresh raspberries (GF)
- Apple Tarte Tatin, double cream
- Classic Tiramisu
- Coconut pannacotta, roasted pineapple & raspberry granita (VEGAN)(GF)(DF)

Menus include complimentary Danny's bread and French butter.

Please note prices are exclusive of GST.

Staff and equipment, if necessary, are charged additionally.

TASTING

5 course tasting menu

\$170 per person

Minimum 10 people

Danny's sourdough & cultured butter for the table

Snack

Crisp fried zucchini flower, goat's curd, marjoram, romesco (VEG)(GFO)

Appetiser

Moreton Bay Bug Tail, soubise, shaved brussel sprouts, bacon (GF)(DFO)

Add Oscietra caviar (+\$30pp)

Entrée

Duck tortellini, pumpkin purée, hazelnuts & parmesan

Main

9+ Wagyu beef rump cap, sweet onion puree, sunchoke crisps
& chimichurri (GF)(DFO)

Dessert

Chocolate Basque cheesecake, whipped butterscotch, caramelised banana (GF)

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