

STARTERS

Steamed oysters with soy butter.

Fraser Island spanner crab tortellini with lemongrass and coconut bisque

Tea smoked beef with enoki and green miso

Harvey Bay scallops, wasabi and cauliflower purée, fresh apple, pork crackling.

Pea and mint falafels with labna and pomegranate

MAINS.

Crispy skin snapper, buckwheat tabouli, mussels and warm tartare

Sunshine Coast seafood in our signature bisque, baby fennel, new potatoes

Steamed barramundi, lime fried rice, Asian greens,

Seared skirt steak, onion purée, scorched onions, potato fondant

Spice roasted cauliflower, lentil sprouts, pickled onion, orange, tahini dressing.

DESSERTS

Coconut and passion fruit creme caramel.

Chocolate pave with raspberries

Poached pear with macadamia crumble, vanilla ice cream.