

Sit Down Menus

ENTREES

Choose 2 items to be served as alternate drop

COLD

Roasted baby heirloom beetroot, liquorice, walnuts, acidulated chocolate V, GF, DF

Duck breast, watermelon, chèvre, grapefruit, citrus reduction GF, NF, DF

Confit Mooloolaba tuna, watermelon, almond basil pesto GF

King prawns, mango and avocado tian, macadamia crumble, bush tomato mayonnaise, micro herb salad GF

HOT

Pan seared scallops, textures of cauliflower, tomato, capers, lemon oil GF, DF, NF

Butter poached Moreton Bay bug, squid ink linguini, samphire, sweet corn royale, salmon pearls, clam emulsion NF

Grilled quail, acidulated chocolate, cauliflower, pear and walnut salad GF

Crispy skin pork belly, lemongrass infused pumpkin puree, dahl and mango chutney GF, DF, NF



MAINS

Choose 2 items to be served as alternate drop

- Pan seared barramundi, pearl barley, lemon, snow peas, pumpkin puree, olive crumb **DF, NF**
- Twice cooked pork belly, celeriac puree, pickled fennel, roast carrots, apple chutney **GF, DF, NF**
- Braised wagyu beef cheek, slow roasted fillet, burnt onion puree, sweet corn royale, seasonal vegetables, artichoke crumb, beef jus **GF, NF**
- Pan roasted duck breast, roasted and pickled beetroot, cherry gel, celeriac puree, confit potato, sugar snaps, citrus jus **GF, NF**
- Grass fed beef eye fillet, roasted and pureed kohlrabi, grilled onion, flat mushrooms, red wine sauce **GF, DF, NF**
- Rack of lamb, aromatic freekeh, sweet and sour eggplant, confit onion and tomato, lamb jus
- Ballotine of organic chicken, roasted root vegetables, broccolini, pan juices **GF, DF**
- Grilled king snapper fish, celeriac puree, edamame beans, new potatoes, chive beurre blanc

DESSERT

Choose 2 items to be served as alternate drop

- Maleny Dairy crema catalana, imperial mandarin foam, macadamia dacquoise, Buderim ginger biscuit **GF**
- Caramel bavarois, chocolate H₂O gel, raspberry yuzu sorbet, chocolate soil **GF**
- Dark chocolate tube, hazelnut coral sponge, yuzu curd, crème fraîche mousse, smoked white chocolate ice cream, yuzu gel **GF**
- Peanut butter brownie, jellified raspberry, gianduja, peanut butter parfait, chocolate reduction, chocolate feuilletine crumble, mango sorbet
- Pineapple and coconut charlotte of lime cake, pineapple cremeux and coconut mousse, tequila lime syrup **GF**
- Yuzu bitter chocolate bar, coconut sorbet, coconut whipped cremeux, basil syrup, citrus meringue
- Rosemary crème brûlée, cinnamon sponge, compressed apple, apple cider foam
- Chocolate fondant, melted marshmallow, macadamia nut ice cream

