

signature



Menu

75.0pp Five Course Menu
150.0pp Food and Wine Pairing

AMUSE BOUCHE

Fraser Island Spanner Crab

Chilled Watermelon soup, avocado, Koshihikari rice
NV D'Arenberg Polly Sparkling – McLaren Vale, SA

FIRST COURSE

Mooloolaba King Prawns

Verjuice cucumber, lemon curd, pomelo, mandarin vinaigrette
2017 Gentil Hugel Riesling – Alsace, FRA

MAIN COURSE

Coral Coast Barramundi

Cauliflower, summer squash, heirloom tomato, buttermilk, basil oil
2018 Te Mata "Elston" – Hawke's Bay, NZ

CHEESE

Buffalo Blue Mousse

compressed rock melon, pistachio biscotti
Graham's Ten-Year-Old Tawny Port

DESSERT

Apricot Terrine

Lemon verbena tea sorbet, almond
2009 Le Tertre du Lys d'Or - Sauternes, FRA