

MENU

Locally caught tuna crudo, avocado & champagne finger lime on squid ink cracker

Canape

Wilsons Pocket region grown zucchini flowers filled with Maleny cheese & romesco

French 75

On the table

House-made focaccia with fig balsamic & extra virgin olive oil

2024 Dog Point Sauvignon Blanc, Marlborough, NZ

Abrolhos Island scallops, lemon myrtle garlic butter, nduja

Truffle Stracciatella, Doonan heirloom tomatoes, pickled Noosa beets, pine nuts, pangrattato

Entrées

Hiramasa kingfish, compressed Coochin green apple, buttermilk dressing, fig leaf oil

2020 Dog Point 'Section 94' Sauvignon Blanc, Marlborough, NZ

2023 Dog Point Chardonnay, Marlborough, NZ

Kilcoy Wagyu rostbiff MB 4+, Farmer Bill's leek fondue, truffle jus

Peachester lamb loin, Hinterland zucchini flowers, hazelnut pesto, Montville coffee jus

Mains

House-made ricotta gnocchi, Rocky Creek mushrooms, porcini beurre blanc

2023 Dog Point Chardonnay, Marlborough, NZ

2022 Dog Point Pinot Noir, Marlborough, NZ

Wattle seed crème brûlée

Desserts

Kenilworth cheese with muscatels, Hum honeycomb, sourdough lavosh

Chambers Rosewood Rutherglen Muscat NV, Rutherglen, VIC
