

set menu

Two courses - 55.0 | Three courses - 69.0

Starters & sides included, shared entree, choose main & choose dessert

Groups of 10 or more

to start

House Baked Sourdough (v)(df)

Warm Mt Zero Olives (gf)(v)(df)

course one (shared)

Croquettes | Manchego, truffle mayonnaise (v)

Mooloolaba Tuna Tacos | Jalapenos, coriander, soy, finger lime (df)

Charcuterie | Selection of house, local & international cured meats, pickles (df)(gf)

course two (your choice)

Borrowdale Pork | Cheek, apple glazed jowl, creamed potato, red cabbage (gf)

Cone Bay Barramundi | Cloudy Bay clams, white wine, pea, fennel (gf)

Jack's Creek Eye Fillet (200g) | Potato gratin, cavolo nero, field mushroom, red wine juice (gf)

Hand Rolled Gnocchi | Forest mushrooms, peas, truffle mascarpone (v)

sides

Fries | Rosemary, aioli (gf)(v)

Green Salad | Cos lettuce, fennel, radish, sherry vinaigrette (gf) (df) (v)

sweet/cheese (your choice)

Vanilla Cheesecake | Textures of Queensland strawberry

Chocolate Fondant | Chocolate foam, pistachio ice cream, brittle (gf)

Daily Cheese | Walnut & raisin bread, lavosh, quince (v)