

# set menu

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two courses - 55.0 | Three courses - 69.0

Your choice of the following menu. Starters and sides included.

## to start

House Baked Sourdough (v) (df)

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

## course one (shared)

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

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

Croquettes | Cauliflower cheese, truffle mayonnaise (v)

## course two (your choice)

Cassarecce | Broccoli, chilli, lemon, ricotta (v)

Borrowdale Pork Collar | Belluga lentils, bacon, roast carrots, PX glaze (gf)

Cone Bay Barramundi | Clams, peas, fennel, lemon butter sauce (gf)

200g Jacks Creek Eye Fillet | Kipfler potato, cavalo nero, field mushrooms, jus (gf)

## sides

Fries | Aioli (gf) (v)

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

## sweet/cheese

Chocolate Fondant | Pistachio icecream, brittle, raspberry (gf)

Apple Tart | Chestnut Icecream, pumpkin seed granola

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