

# LUNCH MENU

Including a glass of our sommeliers selection of beer and wine

Two course 68 / Three course 78

## STARTERS

**Duck parfait**, blackberry, onion jam on brioche

Mooloolaba **king prawns**, finger lime, salmon caviar, watercress, avocado, flat bread

*Sher Wagyu* **beef tartare**, *Giaveri Osetra* caviar and potato hash



## MAIN COURSE

*Sher Wagyu* **rostbiff** #7 250 grams, golden potato chips and béarnaise sauce

**Wagyu cheeseburger** 250 grams, smoked bacon, cheddar cheese, pickled zucchini, caramelised onion, *Martin's* potato bun and golden potato chips

Handmade roasted pumpkin and ricotta **ravioli**, roasted beetroot, pickled walnut, beurre noisette, *Parmigiano Reggiano*



**Market fish**, shrimp, zucchini, fragrant herbs, lemon beurre blanc, salmon caviar



## DESSERT

Wattle seed **crème brûlée**, wood roasted pear compote, almond biscotti



**Strawberry gum cheesecake**, sable almond breton, blackberries, strawberries, glazed blueberries



**Textures of chocolate**: fondant, mousse, chocolate soil, chocolate nib tuille, gold chocolate delice, white chocolate ice cream



Public Holidays incur a 15% surcharge. All card transactions incur a surcharge.

All food is subject to change due to seasonal availability. menus and pricing are subject to change

