

# Dinner – Sample Only



## Small Plates/ Entree

**Olives & Bread**, marinated warm Eden Valley olives, house baked rosemary & garlic focaccia, olive oil & balsamic \$14

### **Port Stephens Sydney rock oysters**

Served natural, or with;

apple & cucumber granita,

red wine shallot dressing, or

ginger & ponzu dressing    half dozen \$18 dozen \$32

**Fresh Sashimi**, green apple, puffed black rice, wasabi emulsion & ponzu dressing \$18

**Porcini & buffalo mozzarella arancini**, truffle aioli & salsa verde \$15

**Burrata & peach salad**, last seasons Bakker's peach jam, prosciutto & basil \$17

**Charred Mooloolaba king prawns**, chimichurri & lemon \$18

**Glazed barbecue lamb ribs**, pickled watermelon and mint \$16

## Mains

**Ricotta gnocchi**, confit tomato, butternut pumpkin, cavalo nero, toasted pinenuts, salsa verde & pecorino \$26

**Steak frites**, today's butcher's cut, shoestring fries, cafe de paris & red wine jus \$36

**Mooloolaba king prawns & blue swimmer crab linguine**, cherry tomato, basil, garlic & lemon \$33

**Murray Valley pork belly**, mustard croquette, peach, baby spinach, pinenut & Binnorie fetta salad \$29

**Tempura zucchini flower & seared Hokkaido scallops**, sauce vierge, asparagus, cauliflower puree & truffle oil \$28

**Chicken supreme**, heirloom tomato, buffalo mozzarella, pesto & romesco \$30

**Market fish** \$market price

## Dessert

Tiramisu with espresso savoraïdo, grand marnier, mascarpone, flaked chocolate \$14

White chocolate panna cotta, salted caramel ganache, strawberries \$14

Frozen raspberry parfait, fresh raspberries, macadamia, persian fairy floss \$14

Dinner Every Thursday and Friday evening