

LUXE OCTOBER
PRIVATE DINING
2 COURSE \$60PP
3 COURSE \$70PP
SHARE SIDES \$7.5

ENTRÉE

GUEST'S CHOICE

Townsville half shell scallops with zhoug + pickled blueberries
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce
Tempura local zucchini flowers, whipped feta, Tablelands rain forest honey, romesco, pumpkin, grains, elk, Joseph cold press virgin olive oil
Tempura bug, ginger ponzu, spiced lemon cured salmon, yuzu, togarashi wafer
Duck breast carpaccio, hazelnut cream, Davidson plum, grains, hibiscus

MAIN

GUEST'S CHOICE

Handmade gnocchi, Townsville prawns, kale puree, pickled chilli
Pumpkin + Swiss chard ravioli, almonds, pepita, sage, Ebuta goats feta
Korean BBQ chicken, tossed greens + mushrooms, daikon relish
Duck breast, saffron feta tortellini, carrot, textures, savoy + Jamón foam, jus
Western Plains panko pork loin, jowl tortellini, Ximénez + date, caper emulsion, olive
MSA Black Angus eye fillet, pumpkin fondant, seeds, scallion, enoki, jus

SHARE SIDES \$7.5 PER ITEM

Chips, Murray River rosemary salt flakes, aioli
Tomato, capers, basil, grapes, mozzarella, shallot vinaigrette
BBQ broccolini, kale, hazelnut, manchego
Baby cos salad, avocado, gremolata
Our creamy potato mash

DESSERT

GUEST'S CHOICE

Hazelnut plaisir sucré, milk chocolate mousse, praline, Ebuta coffee ice cream
White chocolate + yuzu parfait, marshmallow, Davidson plum feuilletine
Chocolate caramel brulee, blood orange ice cream, hazelnut praline
Dot's lemon meringue- lemon curd, passionfruit mousse, shortbread, meringue berries, ice cream
Affogato- House-made chocolate ice cream, almond biscotti, espresso, Baileys
Artisan cheeses served w/crisp breads, fruit chutney, quince, muscatels