

Chef's Degustation

\$95 OR \$105 INCLUDING DESSERT

House sourdough with truffle butter and chutney

APPETISER

A taste of Imperial Blossom Scotch Wagyu MB+9
OR
Natural oysters (2)

FNTRÉF

Peppered eye fillet beef carpaccio, lime mayo, radish, grana Padano garlic oil

OR

Mooloolaba Tiger prawns, garlic butter, lemon gremolata, chipotle mayo and lime

MAIN

All mains served with creamy mash and greens.

Beef eye fillet 200g

OR

Fish of the day

OR

Chimichurri marinade spatchcock

DESSERT

Vanilla panna cotta with berry compote and amaretto biscuit

OR

Italian Tiramisu with coffee reduction

OR

Cheese selection with fresh and dried fruit