Primi Piatti

Seared scallops, white asparagus, morel mushroom, scallop roe jus

Antipasto

Crispy grilled quail wrapped in pancetta, sage, pear tortino, vincotto

Calamari fritti in rice flour, salsa verde, lemon, garlic aioli

Slow cooked beef short rib, horseradish gnocchetti, mustard fruit, parsley puree

Piatti Principali

Linguine, Moreton Bay Bugs, zucchini, garlic, chilli, white wine, pangrattato

Slow roasted suckling pig, rainbow chard, grapefruit marmalade, porcini oil

Corn fed duck two ways, cumquat, carrot puree, brown butter vinaigrette

Eye fillet, braised witlof, woodfired potato puree, red wine jus

Coffee and Petits-Fours