

Bottomless Menu

Treat yourself to a luxe 4 course tasting menu
with free flowing Veuve Clicquot Brut Yellow Label or
Moët & Chandon Rosé Impérial Champagne.

Meals are served with artisan bread and our famous hand cut chips

\$150 pp for 2 hours

Course One

Chickpea Fritter,
Olive Tapenade, Smoked Eggplant, Goats Curd

NF, Vego

Course Two

Wagyu Beef Bresaola,
Farm Beetroot, Charred Leek & Pickled Plum

DF, NF

Course Three

Roast Daintree Barramundi,
Jamberoo Valley Farm Tomato, Saffron Potato
Preserved Lemon, Capers

DF, NF

Course Four

Toasted Meringue,
Rockmelon & Lemon Myrtle Blossom Sorbet,
Macadamia Praline, Caramel

Vego