



Pre-show menu

Tapas

- Sonoma focaccia, smoked onion butter (v/ve)
 - Charred padrón peppers, whipped hummus, smoked olive oil
(v/ve/gf/df)
 - Butterflied Mooloolaba king prawns, chorizo butter, charred (gf)
 - Burrata, fermented blood plum jam, nduja infused scalded honey
(gf)
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Mains

- Grilled spatchcock, blistered grapes, thyme butter glaze, grilled
witlof (gf)
 - Market fish— selected by our chef daily from the finest market
offerings
 - Spice rubbed roasted cauliflower, toum, green goddess, salt bush
(v/ve/gf/df)
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Sides

- Char-grilled broccolini, orange zest, picked mint, hazelnuts
(v,ve,gf,df,n)
 - Parmesan truffle fries (v)
 - Balsamic roasted baby beets, whipped goat's fetta, roast
turnips, rye crisps (v)
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Dessert

- Chocolate mousse, dulce de leche, hazelnuts, passionfruit
sherbet (v/n)