

Fremium Set Menu

Minimum 4 people at \$130 per person

ON ARRIVAL TO SHARE

Infinity Bakery sourdough – whipped butter, tomato and olive tapenade

ENTRÉES TO SHARE

Confit ocean trout, puffed quinoa, radish, crab and dill emulsion (gf)

Chargrilled local baby octopus, native finger lime, balsamic reduction, black garlic mayonnaise and salsa verde (gf, df)

La Stella burrata, charred capsicum, tomato pesto, Kombu oil and crostini (v)

MAINS TO SHARE

Chargrilled Riverine Ms2+ 1.1kilogram Porterhouse steak served with parsnip puree, watercress and jus (gf)

Grilled Moreton Bay bugs served with garlic herb butter and caramelised lemon (gf)

Pan roasted Humpty Doo barramundi, fennel, cabbage and edamame, split dill cream sauce (gf)

La Stella stracciatella, local fig, vincotto and rocket salad (gf)

Truffle and parmesan fries with aioli (gf)

DESSERTS TO SHARE

House-made tiramisu

Classic berry and rhubarb gratin with vanilla ice-cream, Grand Marnier flambé

Selection of Australian and international cheeses – Roquefort Papillion (France), Pyengana clothbound Cheddar (Tasmania),

Brique Dauffinois double cream (France) with lavosh* and preserves

*Gluten-free crackers available on request

BARISTA-MADE COFFEE OR TEA