
CHEF'S DEGUSTATION

\$95 OR \$105 INCLUDING DESSERT*

House sourdough with truffle butter and chutney

APPETISER

A taste of Imperial Blossom Wagyu MB+9

OR

Natural oysters (2)

ENTRÉE

Peppered eye fillet beef carpaccio, lime mayonnaise, radish,
Grana Padano and garlic oil

OR

Mooloolaba tiger prawns, garlic butter, lemon gremolata,
chipotle mayonnaise 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

Crème caramel with almond biscotti and salted burnt caramel

OR

Italian tiramisu with espresso reduction

OR

Cheese selection with fresh and dried fruit