



Melbourne Cup

EARS PRICKED

House made bread and butter

Local oysters hot and cold

Whipped Champagne ice | Devils on horseback

OUT THE GATE

Torres Strait Cray tail with brown butter. Late season blood orange, cured Bowen apple cucumber, fennel pickle, samphire crackling *gf*

OR

Charred saltbush smoked lamb eye fillet, Sunshine coast tree tomato, Falls Farm heirloom beets and Gold Coast goat's whip *gf*

MAIN EVENT

Yuzu butter poached Noosa Flametail snapper, skin crackling, Gayndah citrus and

Mooloolah sand crab salad, blistered sweetcorn *gf*

OR

Five founders rump cap, Wagyu rib, finger lime and seaweed fritters, Congo potato puree, Mapleton buttered asparagus, red onion pickle *gf*

THE HOME STRETCH

Petite fours

Handmade delectable, decadent delightful desserts

PHOTO FINISH

A selection of Queensland cheeses, fresh figs and whatnot, fennel pollen lavosh *v gf*

