


# SHARED MENU

**\$90 per person**

Emmer sour dough, whipped wattle seed & ricotta butter  
– *Buckwheat Enterprises, Parkes, NSW dfo*

Ricotta stuffed zucchini flowers, macadamia,  
basil puree *v, nfo,*

Tuna carpaccio, pickled muntries, seaweed potato  
paper, ponzu – *Mooloolaba, QLD gf, nf, dfo* 

Squid ink tagliatelle, Morton Bay bug, bisque,  
onion sprouts, pangrattato *dfo, nf*

Free range chicken breast, black barley,  
Jerusalem artichokes, salt bush *df, nf*

Seasonal leaves, pear, pecan nuts, aged balsamic *df, nfo, gf, vg*

Poire Caramel – poached pear, frangipane, crème patisserie,  
warm toffee sauce, vanilla ice cream *v*

*v* vegetarian, *vg* vegan, *gf* gluten free, *gfo* gluten free option available,  
*df* dairy free, *dfo* dairy free option available



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# ME-GAL