



# MENU

## AMUSE BOUCHE

### FIRST COURSE

Grilled Asparagus, Poached Organic Egg,  
Raddish, Smoked Mackerel

### SECOND COURSE

Butter Poached Moreton Bay Bug Tail,  
Curried Cashew, XO Sauce

### THIRD COURSE

*served alternately*

Roasted Lamb Loin, Garlic Chive Spatzle,  
Leeks, Fresh Peas, Yoghurt

Poached Local Fish, Clams, Squash,  
Noosa Red Tomatoes, Pepitas

### FOURTH COURSE

Manjari Chocolate Cremeux,  
Mousse, Raspberry &  
Roasted Cocoa Nib

menu may change due to seasonality