

## ENTREES

**BYRON BAY BURRATA**, Figs, Truffle Honey, Truffle + Olive Oil  
**BANG BANG DUCK** w. Shimeji, Cucumber, Garlic Shoots, Chilli Shredded Salad + Bang Bang Dressing  
**GRILLED PROVOLONE** w. beef steak tomato, picked oregano + cracked black pepper  
**DAILY FRESH HOUSE MADE SOUP** (waiter to advise)  
**PASTURE FEED BEEF CARPACCIO** Cress, Capers, Tomato, Reggiano + Lemon Vinaigrette  
**HERVEY BAY ½ SHELL SCALLOPS** w Morcilla , Roast Tomato + Chicory

## MAINS

**WESTHOLME WAGYU BY AACO /CENTRAL QUEENSLAND / GRAIN FED 300 DAYS / 36-48 MONTHS OF AGE**  
F1 Wagyu Striploin 250 grams

**OAKEY ANGUS RESERVE/TEXAS, WHYALLA /100% BLACK ANGUS / GRAIN FED 180 DAYS /24-26 MONTHS OF AGE**  
Rib/Scotch Fillet MB 3+ (H) 300 grams

**MOO MOO SELECTED / SOUTHERN DARLING DOWNS/ PASTURE RAISED + GRAIN FINISHED / 18-24 MONTHS OF AGE**  
Tenderloin 300 grams

**THOUSAND GUINEAS SHORTHORN/LIVERPOOL PLAINS,NSW/ CAROONA FEEDLOT GRAIN FED 150 DAYS/ 22 MONTHS OF AGE**  
Short Rib + Moo Moo Chinese BBQ Sauce 500 grams

**ORGANIC VALENCIA PORK BELLY**, w Quince, Chicory + Lentils

½ **FREE RANGE CHICKEN SCALOPPINE** w Pancetta, Capers, Green Olives + Sorrel

**RISOTTO OF CARNAROLI**, Black Truffle, Stracciatella, 24 mth Reggiano

**PATAGONIAN TOOTHFISH**, w Kipfler Potatoes, Crème Fraiche Sauce + Charred Leek

## SIDES TO SHARE

**WILD ROCKET** w. Radicchio, pear, pecan, parmesan + vincotto GF  
**WAGYU FAT FRIED NEW SEASON POTATOES** w. thyme + rosemary GF

## DESSERTS

**SELECTION OF AUSTRALIAN + INTERNATIONAL CHEESE** (waiter to advise)  
**COCONUT + MANGO PANNACOTTA**, white chocolate ganache, finger lime + tuile GF