



Chef's Tasting Menu

\$129pp

Homage sourdough & smokehouse butter

Stanbroke beef tartare
Fermented potato & hot sauce

Heritage breed duck
Celeriac & parsnip

Grouper cooked in paperbark
BBQ leeks, fermented potato

Salt baked celeriac
Hung yogurt

Wagyu cooked over fire
Organic artichoke & brisket butter

or

mb7+ Wagyu rib fillet

Today's selection of Scenic Rim vegetables

Beef fat frangipane
Cumquats & pumpkin

Towri sheep's milk cheese
Cinnamon & Stanthorpe apple

+ local cheeses to finish (*additional cost*)