

Snacks

\$6 each

9 Dorf chicken liver parfait + spiced brioche + smoked date + tobacco + maple
Tommerup's sheep's milk + garden weeds + Homage sourdough
Grandchester heritage rooster croquettes + nasturtium mayonnaise

To Start

Kalbar carrot tart + ricotta + miso carrots + grapefruit gel
Banyard Quail + Foie gras + sweet olive sauce + pickled celtuce
Carpaccio of Condabilla Murray cod + Canungra creek finger lime + macadamia cream
Victoria hill lamb belly + roast onion + black garlic + mandarin + almond

Mains

Toowoomba king angus fillet + smoked butter potato + spinach + horseradish gel
Roasted Pilton pork belly + chewy Kalbar carrots + fennel and bee pollen
Grandchester heritage rooster + scenic rim mushrooms + mushroom + sweetcorn
Kalbar pumpkin + farro + kale + black truffle syrup + scenic rim mushrooms
9 Dorf Murray cod + broccoli + chicken + bonito

Sides

\$11 each

Peak cabbage + 9 Dorf smoked barramundi + anchovy mayonnaise
Valley pride beetroot cooked in beef fat + Comte
Duck fat potatoes + rosemary + garlic
Gatton ghost gully leaves + smokehouse dressing

To Finish

Chocolate tart + beetroot + camel milk + wagyu fat caramel
Mt Tamborine Gingerbread + honey + black pear
Macadamia and brown butter financier + passion fruit + Marburg emu citronella custard
Homage cheese plate



per person | 3 course \$109

*Credit Card payment will incur a surcharge | Visa, Mastercard 1% Amex 3.3%
15% public holiday surcharge applies*