



Canapés on Arrival

### To Share

Danny's Bread Organic Sourdough | Cultured Butter | Smoked Salt  
Handmade Vannella Burrata | Tomato Tartare | Green Olive | Pickled Fennel  
Brisbane Valley Quail | Parsnip | Jamon | Red Cabbage | Apple |  
Hazelnut Beurre Noisette  
Mooloolaba Prawns | Nduja | Caramelised Yoghurt | Orange | Fennel

### Main – Choice of

Market Fish | Cauliflower | Fennel | Buttered Leek | Shellfish Velouté  
*Or*  
Eye Fillet | Potato Purée | Shimeji Mushroom | Pearl Onion | Béarnaise  
*Or*  
Hand Rolled Gnocchi | Mushroom | Friarielli | Garlic Crumb | Pecorino  
*Or*  
Duck Breast | Foie Gras Mousse | Spiced Pickled Fig | Celeriac | Beetroot

### Dessert – Choice of

Crème Brulée | Kaffir Lime | Pineapple Curd | Coconut Puffed Rice |  
Lychee Gel  
*Or*  
Tiramisu | Amaretto Gel | Milk Chocolate  
*Or*

### Individual Cheese Plate

Woombye Triple Cream Brie | Sunshine Coast, Queensland  
Asiago Pressato DOP | Veneto, Italy

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Taittinger Cuvee Prestige Brut Champagne  
Dog Point Sauvignon Blanc  
Shaw & Smith M3 Chardonnay  
Chateau Minuty M de Minuty Rosé  
Shadowfax Geelong Pinot Noir  
Henschke Keyneton Euphonium  
Asahi Super Dry, Stone & Wood Pacific Ale  
Asahi Soukai 3.5  
Soft Drinks, Mineral Water