

Long Weekend
Saturday | Sunday | Monday

2 Course 55.0 | 3 Course 65.0

To Start

Zucchini bread, cashew & cranberry cheese, nuts & seeds 16.0
Panini with trio of dips – beetroot hummus | ricotta with basil salt | smoked egg & garlic (v) 18.0

Entrée

Chicken parfait, local strawberry & gin, nuts & seeds**
Crispy broccoli with mushroom & cashew ricotta*(vg)
Pork terrine, pickled calamari, peanut, candied chilli & rocket**
Half shell Hervey Bay scallops, cauliflower & white chocolate puree, duck ham, black bean vincotto*
Smoked Chicken & shitake nuggets, sweet corn, pickled fennel, fried leek*

Main

Beer battered fresh market fish, bacon & broccoli slaw, chips, lemon & tartare**
Confit Duck, beetroot hummus, cherries, summer greens, '1710' Brew Co. Beer sauce**
Cauliflower steak, spiced tomato butter, avocado, black pepper gel, fried chickpeas*(v)
Local Lamb shoulder, chickpea, cauliflower, almond, raspberry, goats fetta*
Scotch Fillet, kipfler potato, mushroom, summer greens, Kilpatrick sauce*
**gluten free | **gluten free upon request | (v) Vegetarian | (vg) Vegan*

Sides

Hot Chips 10.0

Dessert

Dr Martys Crumpet, strawberry & gin jam, banana & macadamia ice cream
Brie cheese plate, served with quince, crackers & toast
Lindt Chocolate & caramel popcorn fondant, torched marshmallow, cashew & hemp ice cream **(please allow 15minutes cooking time)**
2 Scoops of Snappys House Made Gelato or Sorbet
Gelato Flavours
Waffle cone | Honey, almond, cacao* | Salted peanut* | Rum & raisin* | Espresso* | Vanilla* | Bubble gum* |
Sorbet Flavours
Strawberry | Passionfruit | Mango | Mixed berry | Green apple |
18+ Fronti Sorbet (additional 9.0)
18+ Local Gin & Botanical Orange Sorbet (additional 9.0)

Sorbets are vegan | dairy free | gluten free