



AMICI AL FRESCO

TO SHARE

Selection of bread and confit garlic cream

ENTREE

Tuna tartare, apple and lemon dressing **or**
Australian grown Asparagus salad

HOUSE MADE RAVIOLI

House made Open raviolo, butternut, sage,
toasted almond and brie foam

MAIN

Wagyu MBS 7, beef jus, heirloom baby carrots and macadamia
or

Reef fish, sauteed green veg, vierge sauce and
charcoal lemon

DESSERT

Local Bowen mango, Campari gel, butter crumb
and honey ice cream

CHEF CHEESE SELECTION

Chef selected cheese plate, quince paste, grapes,
crackers eat in or arrange take away

Premium Sommelier Winepairing will be provided to start
and with the entree, main and dessert.

Please note a 10% surcharge on Sunday and 15% surcharge on Public Holidays applies.