

# UNDER THE STARS

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## FIRST COURSE

Herb & sea salt focaccia, cultured butter  
Coffin Bay Panko oyster, wakame, ponzu

## SECOND COURSE

Crisp skin duck breast, bitter greens, prosciutto, pickled beetroot, warm jus  
vinaigrette

## THIRD COURSE

Confit potato pavé, smoked cream, salmon pearls, cured egg yolk

## FOURTH COURSE

Queensland butter-poached lobster, sweet corn velouté, charred corn,  
tarragon oil

## PALATE CLEANSER

Green apple & lime sorbet, dried apple, yuzu pearls

## FIFTH COURSE

Darling Downs Wagyu sirloin, wild mushroom, celeriac purée, black truffle,  
jus

## SIXTH COURSE

Gippsland cloth-aged Maffra Cheddar, black grape jam, house-made lavosh

## SEVENTH COURSE

Salted citrus cake, marmalade, dark chocolate peel, vanilla bean cream, mint  
dressing

