



UNDER THE STARS

A moment suspended between sea and stars

FIRST COURSE

Herb & sea salt focaccia · cultured butter · Coffin Bay panko oyster
wakame · ponzu

SECOND COURSE

Crispy 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

INTERMEZZO

Green apple & lime sorbet · dried apple · yuzu pearls

FIFTH COURSE

Darling Downs Wagyu sirloin · wild mushrooms · celeriac purée
black truffle · jus

SIXTH COURSE

Tête de Moine · black grape jam · brioche

SEVENTH COURSE

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

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