

*Entrée*

Freshly shucked 1/2 dozen Pacific oysters with a ponzu sauce

Twice baked Roquefort and spinach soufflé

Grilled tiger prawns with a salad of kohlrabi,  
cucumber, celery, tarte & spiced orange dressing

Crispy skin pork belly, celeriac, grilled peach & fennel

*Main*

Market fresh fish, white onion velouté, grilled asparagus &  
sautéed herbed mushroom

Roast lemon and thyme free range chicken, sweet corn purée,  
grilled polenta, toasted buckwheat, maple glazed bacon

Confit of duck, kipfler potatoes, radish and watercress salad  
& braised French lentils

Slow cooked Wagyu rump, dauphinoise potato,  
wilted greens, caramelised shallot & Béarnaise sauce

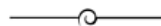
*Dessert*

Vanilla crème brûlée with raspberries & raspberry sorbet

Chocolate soufflé, hazelnut ice cream

Pear tarte tatin, vanilla bean ice cream

Cherries with frangipane coconut mousse, white chocolate cream



3 Courses \$65 pp | Entrée & Main \$55 pp | Main & Dessert \$45 pp

5 Minutes from QLD Tennis Centre | Open 12 noon – 10pm | Air-conditioned