



# Menu

## Canapés

- Cured salmon, pink grapefruit, yuzu pearls, wasabi dressing GF DF  
Native salsa, buckwheat cracker, cashew cream, bunya nut pesto GF VG  
Short rib croquet, togarashi spice, horseradish mayo GF DF

## Entrée

- Sunshine coast fig, Burleigh blue cheese, prosciutto, endive, aged balsamic, pickled walnut GF  
Mushroom pâté, sourdough, fried enoki, Native dukkha, tarragon vinegar DF V

## Main

- Confit duck, pancetta, du puy lentils, celeriac, baked cabbage, warrigal greens, shallot dressing GF DF  
Smoked eggplant, miso glaze, pumpkin puree, pickled red onion, Pipita, freeze dry fetta GF V

## Dessert

- Cherry, white chocolate Entremet, dark chocolate feuilletine, honey tuille V  
Selection of chocolate truffles (*Gift box to take home*)

GF Gluten Free V Vegetarian DF Dairy Free VG Vegan

