

<i>Appetiser</i>		<i>Main</i>	
Amuse Bouche - Complimentary cauliflower, parsnip & truffle soup, chives (v, gf)		Duck Breast, Seared, 59 butternut squash ravioli, zucchini, spiced beetroot, port wine & blackberry jus	
Focaccia, 12 from the wood fire oven, EVOO, balsamic (v)		Angus Beef Fillet, Chargrilled, 69 beef cheek croquette, pommes puree, shallot puree, sauteed spinach, red wine & shallot jus	
Warm Olives, 12 smoked Kalamata & green Sicilian (v, gf, df)		Lamb Cutlets, Roasted, 62 with chicken & truffle mousse, eggplant puree, parsley coulis, maderia jus (gf)	
Oyster, 12ea diced tuna belly, ponzu sauce (gf, df)		Chicken Ballotine, 42 risotto of forest mushroom & Alsace bacon, vermouth cream sauce (gf)	
Oyster, 6ea mignonette, lemon (gf, df)		Gold Band Snapper, Pan Fried, 57 steamed black mussels & clams, saffron beurre blanc, caviar	
<i>Entree</i>		<i>Grill & Wood Fired</i>	
Beef Tartare, 26 potato pave, pickled shimeji mushroom, red wine sauce, truffle mayonnaise (gf)		Salmon, Lightly Steamed, 48 with crustacean mousseline encased in zucchini flowers, creamed potato, Champagne sauce (gf)	
Heirloom Beetroot Salad, 23 orange, whipped ricotta & goats cheese, candied walnuts (v, gf)		Potato Gnocchi, 42 asparagus, sauteed mushrooms, baby spinach, truffle cream sauce, grana parmesan (v)	
Tortellini, 28 filled with Moreton Bay bug & prawn, sweet mustard fruit beurre blanc		Seafood du Jour, MP see waiter	
Zucchini Flower, 26 filled with scallop mousseline, lightly steamed, citrus beurre blanc, salmon pearls (gf)		Wagyu Steak Special, MP see waiter	
Terrine, 28 confit chicken, duck & pistachios, apricot relish, toasted brioche		1.4kg Braised Lamb Shoulder, 98 roasted duck fat potatoes, horseradish gremolata, braising jus	
<i>Vegetables & Salad</i>		French Fries, 12 aioli (v, gf, df)	Roasted Carrots, 16 Bower Estate honey, pistachios (v, gf)
	Little Truffle House Salad, 14 hazelnut vinaigrette (v, gf, df)		Green Beans, 15 almonds, feta (v, gf)
Vanilla Panna Cotta 25 variations of berries (gf)		<i>Dessert & Cheese</i>	
Daniel's Cherries Jubilee 25 (v, gf)		Christmas Pudding Souffle, 25 white chocolate sauce (v, gf)	
Affogato 22 Frangelico or Kahlua (v, gf)		Cheese 32 selection of local & imported cheeses, honeycomb (v)	