



# Queensland Coast Degustation

NOVEMBER 22ND TO DECEMBER 22ND 2018

ONE HUNDRED & NINETY NINE DOLLARS

TWO HUNDRED & EIGHTY FOUR DOLLARS WITH PAIRED WINES

## Oyster

FRESHLY SHUCKED ROCK OYSTER

MAYO & FINGER LIME (GF)(DF)

*Stradbroke Island, Queensland*

## Scallops

LIGHTLY CHARRED, ZUCCHINI CARPACCIO

DILL EVOLUTION (GF)(DF)

*Hervey Bay, Queensland*

## Snapper

TOMATO CEVICHE

RADISH & CUCUMBER (GF)(DF)

*North Queensland*

## Bugs

RISOTTO, LEMON

SERVED AL DENTE (GF)

*Queensland*

## Tuna

SESAME TATAKI, GRILLED CORN

SOUR CREAM (GF)

*Mooloolaba, Queensland*

## Champagne Lobster

FRESH PEA TEXTURES (GF)

*Moreton Bay, Queensland*

## Sugar Cane

SORBET

BUNDABERG SMALL BATCH RUM (GF)(DF)

*Bundaberg, Queensland*

## Mango

A LASTING MEMORY

## Petit Fours by Bacchus

GF – gluten free | DF – dairy free | CN – contains nuts

OUR DEGUSTATION MENU IS DESIGNED TO BE ENJOYED BY THE WHOLE TABLE