

ROSÉ LUNCHES

ROSÉ SATURDAYS

NON VEGETARIAN

Seared white scallops with boudin noir,
carrot puree, grape and pine nut dressing GF

Noosa spanner crab saffron linguini, cultured butter and chives

Brown butter roasted chicken breast, celeriac puree,
grilled portobello mushroom GF

Selection of petit fours

VEGETARIAN

Wood roasted and pickled eggplant, black garlic, buffalo curd v GF

Saffron Linguini, Noosa red tomatoes garlic and basil v

Grilled portobello mushroom, roast cauliflower, carrot puree,
grape and pine nut dressing v GF

Selection of petit fours