

To Start

Sourdough Baguette | 14

Meander Valley butter, extra virgin olive oil, aged balsamic glaze

Crisp Fried Calamari | 18

Zucchini flowers and red pepper sauce *(gf)*

Tutu's Famous Vegetarian Spring Rolls | 18

Tutu's soy sauce, lucky money bag and herb salad

Sizzling Bay Prawns | 25

Confit garlic, chilli and toasted sourdough *(gf option)*

Duck Liver Parfait | 23

Grilled pear, pear jam, port jelly and toasted flatbread *(gf option)*

Seared Hervey Bay Scallops | 26

Ricotta tortellini, garden peas, herb oil, tomato and saffron broth

Chilled Fraser Isle Spanner Crab | 28

Salted cucumber, avocado mousse, gazpacho sorbet and fingerlime dressing *(gf)*

Glazed Heirloom Beetroots | 18

Baked ricotta, lightly pickled berries, marcona almonds, society garlic, bronze fennel and dill oil

Yellowfin Tuna Tartare | 24

Fresh daikon, yoghurt, caviar, local herbs and crispy chicken skin *(gf)*

Slow Braised Duck Roulade | 25

Pickled chanterelle mushrooms, pistachio, roasted grapes, broad beans and cognac sauce *(gf)*

Mains

1000 Guineas Short Horn Sirloin | 300g | 40

French fries, caramelised onions, peppercorn jus and watercress (*gf*)

Rangers Valley Wagyu Eye Fillet | 200g | 45

Braised beetroots, roasted shallot, potato fondant, watercress puree, horseradish and veal jus (*gf*)

Market Fresh Fish | 39

Prawn and cavlo nero boudin, green pea puree, braised fennel and finger lime vinaigrette (*gf*)

Borrowdale Pork Loin & Belly | 39

Purple carrots, spiced carrot puree, grilled apricot, green almonds and mustard leaf (*gf*)

Ora King Salmon | 38

Poached asparagus, zucchini flower, red pepper sauce and freekha

Wood Roasted Chicken | 37

Celeriac puree, caramelised celeriac, radicchio, veal glaze and chive oil (*gf*)

Pumpkin & Ricotta Gnocchi | 32

Roasted pumpkin, oyster mushrooms, crisp sage, golden raisins, pepitas and sherry glaze

Sides

Montville Leaves | 9

Hinterland green salad, olive oil, white balsamic (*gf*)

Honey Roasted Heritage Carrots | 12

Almonds, black sesame, sesame cheese (*gf*)

Slow Roasted Butternut Pumpkin | 14

Crisp herbs, goat's cheese, blistered grapes (*gf*)

Fries | 13

Sea salt and rich peppercorn jus (*gf*)

Mac n Cheese | 12

Macaroni, bechemal sauce, parmesan and asiago cheese

Prices include 10% GST, courtesy of the Australian government.

Desserts

Wood Roasted Pineapple Crostoli | 20

Lime leaf sorbet, lime curd, macadamia, mountain pepper and ginger cream

Bittersweet Chocolate Ganache | 22

Caramelised macadamia ice cream and honeycomb *(gf)*

Caramel Cremeux | 20

Confit orange, fresh grapes, pistachio granola and grape sorbet *(gf)*

House Made Doughnuts | 20

Stracciatella ice cream, hot chocolate sauce and wattle seed sugar

Daisy's Place Lemon Meringue | 22

Lemon curd, lemon sorbet, meringue, short bread crumb, raspberry puree

Bombe Alaska for Two | 35

Vanilla semi freddo, strawberry sorbet, toasted meringue, rose macerated strawberries *(gf option)*

Local & Imported Cheese | 28

Chef's selection of 4 cheeses, pear jam, muscatelles, lavoche and fruit toast *(gf option)*

Daisy's Place Affogato Flavours

Mr Black Amaro Coffee Liqueur | 23

Spice infused coffee liqueur, espresso, burnt orange ice cream

Mac by Brookies | 23

Macadamia infused liqueur, espresso, macadamia ice cream, ground wattleseed

Espirit De Figue | 23

Fig infused liqueur, espresso, Davidson plum ice cream

Tamborine Mountain Wattle Toffee Liqueur | 23

Wattle seed and toffee infused liqueur, espresso, espresso ice cream