

\$45

1st Course

Squash & Coconut Soup, Olive Oil with House Made Sourdough

OR

Gin & Beet Cured Salmon with Greens, Creme Fraiche and Lemon Olive Oil Dressing



2nd Course

Poached Rock Fish over Black Pasta with Local Mushrooms & Fennel in a Lemon Cream Sauce

OR

Gochujang Pork Belly with Smashed Sweet Potato, Local Mushrooms & Pickled Onions



3rd Course

Honey Cake with Almonds and Earl Grey Whipped Cream

OR

Buttermilk Panna Cotta with Figs, Honey and Pistachios



Each dish was thoughtfully crafted to champion local Sunshine Coast businesses