

Park & Cove

2 COURSE WITH CHEF'S SNACK
\$65 OR \$85 WITH QLD BEVERAGE PAIRING

3 COURSES WITH CHEF'S SNACK
\$85 OR \$109 WITH QLD BEVERAGE PAIRING

APPETISER

10 Acres Sourdough, House Smoked Butter
10

Marinated Olives
10

Prawn Toast, Coconut Siracha (2)
10

Wild Mushroom Pate in a Waffle Cone,
Porcini Dust, Olive Oil Powder, Pickled Mushrooms
12

Appellation Rock Oyster, Mignonette, Finger Lime
33 / 58

Brick Pastry Tartelette, Bagna Cauda Sauce,
Walkers Mooloolaba Yellow Fin Tuna Tartare
16

Queensland Rocky Point Blue Speckled Grouper Crudo,
Rockmelon, Chili, Mint, Finger Lime
18

Hervey Bay Scallop Ceviche, (3)
Apple & Ginger Gel, Lindols Macadamia Nuts
28

Ora King Salmon Tataki, Wasabi Mayo,
Creme Fraiche, Pickled Cucumber, Dill
25

ENTREE

Brisbane Valley Quail Rotolo, stuffed with Dry Fig, Apricot,
Macadamia Nuts, wrapped in Prosciutto, Celeriac Puree

Local Whiting, Stuffed with Nduja & Stracciatella,
Deep Fried in Beer Batter, House Made Lime Zest Aioli

2 Gr Wagyu Beef Petit Shoulder Tender Carpaccio,
Parmiggiano Reggiano, Wild Rocket, Balsamic Glaze

Oven Roasted Capsicum, Vannella Cheese Burrata,
Pomona Honey Glaze, Walnut, Baby Basil

Chargrilled Champagne Lobster Tail,
Maple Syrup Glaze, Butternut Pumpkin & Ginger Bisque

House Made Fettuccine, Slow Cooked Jimba Lamb
Shoulder Ragout, Shaved Pecorino Cheese

PENFOLDS MAX'S ROSE 2023

- OR -

ROBERT CHANNON 'V' VERDELHO BUBBLES 2024

MAIN

Tortello Stuffed with Spanner Crab,
Tomato Concassé, Black Olives, Baby Basil, Crab Butter
JIM BARRY WATERVALE RIESLING XXXX

Pan Fried Local Fish, Parsnip Puree
Baby Leeks, Urban Valley Mushrooms, Port Reduction
WITCHES FALLS WILD FERMENT CHARDONNAY 2024

2gr Wagyu Beef Sirloin, Charcoal Carrots,
Vanilla Cauliflower Puree, Pickled Shallot Shell
GOLDEN GROVE OLD VINE SHIRAZ 2022

Chargrilled Spatchcock Diavola Style,
Roasted Cos Lettuce, Corn Custard, Parmiggiano
SIRROMET PINOT CHARD SPARKLING 2015

Rolled Pork Belly Porchetta Style,
Stuffed with Sage & Garlic, Apple Puree,
Rocket & Hazelnut, Roasted Potato
ROBERT CHANNON PINOT NOIR 2022

Jimba Lamb Backstrap, Broad Bean Purée,
Sauteed Kale, Glazed Potato Roll, Noosa Black Garlic
WITCHES FALLS WILD FERMENT GARNACHA 2023

SIDES

Mixed Leaf Salad

Caprese Salad

Fries

Grilled Broccolini

Roasted Baby Chat Potato

12 each

A 15% surcharge applies on public holidays. Our menus are subject to change without notice.

"Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements.

However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance".