

RESTAURANT  
**LURLEEN'S**

**Tasting Menu**

**Mooloolaba tuna, iberico de bellota, bell peppers, black garlic, sherry**

*2012 Sirromet Signature Collection Sparkling Pinot Noir Chardonnay*

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**Hervey Bay scallops, pickled octopus, kohlrabi, parsley, fennel**

*2017 Maude Pinot Gris*

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**Casa motta burrata, heirloom tomato, cucumbers, pea whey, linseed**

*2018 Sirromet Vineyard Selection Sauvignon Blanc*

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**Schultz Family Farm suckling pig, apple, plum, sloe gin, black pudding**

*2016 Bindi "Dixon" Pinot Noir*

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**Duck breast, kimchi, gyoza, dashi broth, peach**

*2014 Joseph Moda Cabernet Merlot*

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**Coal grilled 2GR oyster blade 9+, koji, spring onion, chilli, native thyme**

*2014 Sirromet Le Sauvage Syrah Viognier*

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**Raspberry, mascarpone, grape, rhubarb, lemon verbena**

*2016 Sirromet Late Harvest Pinot Gris*

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**Textures of chocolate, cherry gelato**

*Sirromet 15yr Barrel Port*

**5 Course Tasting Menu \$125 with matching wines \$185**

**8 Course Tasting Menu \$160 with matching wines \$240**

Food Allergies

Please be aware that all care is taken when catering for special requirements.  
Please note within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi & dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner

Tasting wine is served 50ml with each course

Menu subject to change without notice