

Flavours of Spring Winemaker's Dinner

Amouse Bouche

*Mooloolaba half shell scallop, truffle scented
cauliflower, caper & dill butter*

Entree

*Moreton bay bug salad, tomato, avocado,
cucumber, radish & citrus aioli.*

Main

*Pan seared salmon, scorched bok choy, shaved
fennel, prawn & tomato bisque.*

Dessert

*Verbena poached rhubarb, pomelo, mandarin
cultured cream, pine nut.*