



Shared

Crumbed stuffed olives , lemon, chilli & herb aioli. (V)	\$10
Classic baked sour dough with smoked rosemary butter. (V)	\$10
Herb, garlic & cheese pizza. (V)	\$13

Entrée

Queensland King Prawns , heirloom tomatoes, watercress, orange, avocado & Ruby rose sauce. (GF)	\$24
<i>Matched with 2018 Private Collection Nadine Sparkling Blanc de Blanc</i>	
Bresaola Carpaccio	\$18
Shaved bresaola, fried capers, parmesan, horseradish crème fraiche, extra virgin olive oil, baby herbs. (GF)	
<i>Matched with 2020 Fine Pastel Rosé</i>	
Burrata , cherry tomatoes, basil & balsamic reduction. (GF/V)	\$23
<i>Matched with 2020 granit Vermentino</i>	
Mooloolaba Scallops pan seared, mint pea puree, sauteed chorizo & pine nuts. (GF)	\$22
<i>Matched with 2016 Signature Collection Sparkling Chardonnay Pinot Noir</i>	
Risotto. Spiced pumpkin & cauliflower risotto, crispy kale & pecorino. (Available as Main)	\$18
<i>Matched with 2017 Signature Collection Chardonnay</i>	
Sausage & Peppers. Oven roasted chorizo & fire roasted pepper with romesco sauce & gremolata. (GF)	\$19
<i>Matched with 2020 granit Montepulciano</i>	

Main

Market Fish. Served with Chefs' inspiration. (GF)	Market Price
<i>Matched with 2020 Sirromet Sauvignon Blanc</i>	
Spring Vegetable Salad	\$26
Roasted beetroot, parsnip, Dutch carrot, fetta, walnuts, raisin & caraway seed dressing. (V, GF)	
<i>Matched with 2019 Le Sauvage Pinot Noir</i>	
Duck Pappardelle	\$31
Confit duck, Ruby creek mushrooms, baby spinach, thyme, white wine & garlic cream sauce.	
<i>Matched with 2014 Le Sauvage Chardonnay</i>	
Chicken	\$32
Pan seared breast, potato, sweetcorn cream, speck lardons, asparagus, tarragon jus. (GF)	
<i>Matched with 2018 Signature Collection Merlot</i>	
Gnocchi. Potato gnocchi, sauteed pork & fennel, fried sage, baby spinach & arrabbiata sauce.	\$30
<i>Matched with 2018 Le Sauvage Nebbiolo</i>	



THE
TUSCAN
TERRACE

Beef Fillet \$39
Chargrilled 200gm beef fillet, sweet potato, sauteed greens, Tuscan butter & red wine jus.
Matched with 2018 Sirromet Cabernet Sauvignon

Rib Fillet & King Prawn \$45
Chargrilled 300gm rib eye, sweet potato, sauteed greens, King prawn, Tuscan butter & red wine jus. (GF)
Matched with 2018 Signature Collection Shiraz Viognier

Pizza

The "Godfather", salami, chorizo, green olives, roasted peppers, onions, rosemary & tomato sugo. \$25
Matched with 2018 Signature Collection Shiraz Viognier

Herbivore, roasted pumpkin, capsicum, semi dried tomatoes, mushrooms, fetta & basil pesto sauce (V) \$25
Matched with 2017 Signature Collection Chardonnay

Gamberi, Queensland prawns, cherry tomato, chilli, baby spinach & salsa verde. \$25
Matched with 2020 granit Vermentino

La Bella, prosciutto, Spanish onions, Kalamata olives, mushrooms, bechamel sauce & roquette. \$25
Matched with 2017 Signature Collection Chardonnay

The BBQ Chook, marinated chicken, ham, pineapple, BBQ sauce & garden herbs. \$25
Matched with 2019 Sirromet Chardonnay
Low gluten and vegan pizza bases available upon request.

Sides

Shoestring Fries, served with sea salt & ailo. (V/LG) \$12

Salad, roquette, pear & parmesan, Champagne vinaigrette. (V/GF) \$12

Seasonal Vegetables, served with extra virgin olive oil, sea salt & craked pepper. (V/GF) \$12

Desserts

Tiramisu Cheesecake, with coffee & hazelnuts. \$15
Matched with NV Sirromet Sparkling

Wattleseed Panna Cotta, with seasonal fruit & chocolate biscotti. \$15
Matched with 2018 Private Collection Late Harvest

Chocolate & Raspberry Tart, with toasted pistachios & blood orange. \$15
Matched with 2018 Private Collection Late Harvest

Tuscan Cheese Plate, poppy seed lavosh, fig & fennel paste & fruits (serves 2) \$30
Matched with Private Collection Sunwine Tawny Port

(V) VEGETARIAN (VG) VEGAN (LG) LOW GLUTEN (LD) LOW DAIRY