

NOOSA BEACH HOUSE

Easter Sunday

4 COURSE SET MENU | \$149 PP

Snacks

Ten Acres organic sourdough, copper tree farms cultured butter, Mt. Zero extra virgin olive oil (GFO)

Oscietra caviar blinis, crème fraîche, chives

Freshly shucked oysters, cucumber champagne mignonette, pink peppercorn (LG, LD)

Free range pork rilette, pickled muntries, tarragon, French brioche (GFO)

Entrees

Half shell Hokkaido scallops, miso herb butter, yarra valley caviar (LG)

Beef tartare, bone marrow butter, cornichons, anchovy mayonnaise, sourdough

Main

Moreton Bay Slipper Lobster, roast chili paste, coconut, burnt lime, thai basil, roti

Tajima Wagyu MB 6+ striploin, Diane sauce, mustard greens

New potatoes, garlic herb butter, capers

Charred greens, almond horseradish cream, green apple

Dessert

Dark chocolate, earl grey milk chocolate mousse, hazelnut, mandarin