

The Paddock restaurant menu - SAMPLE

Two-course - \$75

Three-course - \$85

Fermented potato flat bread, macadamia butter \$10

First

Aged beef tartare, 'garden leaves', beetroot, porcini
Mooloolaba spanner crab, ginger & fred mancy turmeric custard, our XO
Roasted watermelon, towri eweghurt, greens & muntries
Free range ryukyu pork, whey soured onions, crème fraiche, botarga
Coal grilled fifth acre cos, olagassanti anchovies, gravlax sauce

Second

Glazed shoulder lamb, sheep ricotta, radish, macadamia, carrots
Today's fish, grilled cabbage, stems & leaves, herb sauce
Coal grilled beef, salt baked potato, dill oil & potato cream
Toasted camel milk gnocchi, brown butter, mushrooms & pine nuts

Roasted seasonal greens, dried ricotta \$10

Salad leaves, extra virgin olive oil, lemon juice \$10

Third

4real yoghurt parfait, Tamborine coffee, mandarin & passionfruit curd
Camel crème caramel, vanilla bean, orange & grapefruit.
Lightly smoked chocolate, honeycomb, roasted whole banana ice cream
Selection of our favourite cheeses, sea salt lavosh, relish

Please speak to our staff regarding any dietary requirements. Our menu is crafted from the freshest local ingredients and is updated seasonally.