



S U N N Y R A Y S

To Start

seared hervey bay scallops – bush honey – pea purée –
prosciutto crumb – watercress sprigs

Wine Pairing: Albarinho (Portugal) & Semillon (Hunter Valley, Australia)

Main Event

braised maleny beef rib – asparagus spears – onion domes –
celeriac purée – spiced pumpkin wedge – jus

Wine Pairing: Tempranillo (Spain) or Nebbiolo (Italy) & Shiraz (Barossa Valley, Australia)

To Finish

kaffir lime cream – shortbread crumb – whipped coconut cream
– candied citrus – green valley champagne finger limes

Wine Pairing: Tokaji (Hungary) & Muscat Blanc (Rutherglen, Australia)

