

Guineas ROOM

2 COURSES - \$75 PER PERSON

3 COURSES - \$90 PER PERSON

4 COURSES - \$105 PER PERSON

entrée

Chef's selection of charcuterie, antipasto and tapas

main

Breaded Kingaroy pork cutlet, topped with shaved red and white slaw, radish, apple cider vinaigrette and accompanied with sea salted frites

Baked yearling, pasture fed tenderloin, kibbled pepper, hand carved atop roasted root vegetables with umami jus lie

Pan seared North Queensland barramundi fillet, smashed confit potatoes, crowned with fresh salsa puttanesca, diced tomato, white anchovies, baby capers & sicilian green olives

Twin bone lamb cutlet, buttery Paris creamed potato, charred asparagus, mushroom & marsala ragout

Escallopes of breast chicken, fine herbs, patata brava, classic pico di gallo with black beans, roasted corn, chimichurri verde

Scallop and prawn tortelloni, glass veil pasta, shaved chilli, cherry tomato and basil broth, shelled Hervey Bay blue swimmer crab

Zucchini ribbons w small eggplant, baby heirloom tomatoes, ev olive oil, garlic, chiffonade basil loaded with a creamy burrata ball

dessert

Chef's selection of sweets, cakes and pastries

premium cheeses

Choose from the daily selection