

GRUB STREET DINNER MENU 2 & 3 MAY

AMUSE BOUCHE chef's surprise

ENTRÉE \$16.00

Seared scallops on a ginger & apple salad w/ cashew nahm jim

Mooloolaba cuttlefish & chorizo w/ green pea & rocket salad

Char siu quail w/ grapefruit salad & tamarind glaze

MAIN \$26.00

Confit duck w/ mixed root vegetable gratin, broccolini & juniper berry jus

Japanese pepper dusted tuna w/ miso infused sweet potato mash, snow peas & sesame ponzu dressing

Stixi's 9spice dusted lamb back strap w/ parsnip puree, baby vegetables & red wine jus

DESSERT \$10.00

Orange syrup cake with lemon mascarpone

Vanilla crème brulée w/ poached quince

Double chocolate mousse cake w/ raspberry emulsion

Tasting plate to share \$22.00

Vegetarians happily catered for with advance notice ☺

BYO wine & beer [corkage \$5] | Bookings recommended

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