

The Sebel Pelican Waters in conjunction with DeBortoli Wines

Curated Plate Dinner Thursday 8th August 6.30pm
Seven course degustation menu
\$135 per person

First Course

Moreton Bay Rock Oyster
Pickled cucumber, citrus chilli pearls
La Boheme Sparkling Cuvee Blanc

Second Course

Palmwoods wood ear mushroom broth
Gympie goats cheese, mountain pepper tortellini
La Boheme Rose

Third Course

Hervey Bay scallop
Buderim ginger beurre blanc, finger lime, pomegranate
Riorret Lusatia Chardonnay

Sorbet

Fourth Course

Benedele Duck Breast
Honey, lemon ironbark glaze, chilli, heirloom carrots
Riorret Abbey Pinot Noir

Fifth Course

Kilcoy Beef tenderloin
Jerusalem artichoke, fig, warrigal greens
La Boheme Act 4 Syrah Gammay

Sixth Course

Kai coffee bavarios
mascarpone cream, noosa dark chocolate
Woodfired Sparkling Shiraz

Seventh Course

Maleny triple cream brie
hinterland feijoa, lemon myrtle lavosh
Noble One Botrytis Semillon