

MENU

- 1ST DARK SIDE OF THE MOON**
Tortilla chip crusted Gooralie pork belly, gochujang
Compressed pineapple, green ant
- 2ND CRESCENT MOON**
Cristal Prawn
Scorched Buttermilk, Aleppo, rocket, Scampi Caviar
- 3RD NEW MOON**
Caviar cooked over paperbark
Hervey Bay Scallop cooked over juniper, native tamarind
- 4TH GIBBOUS MOON**
Sanchoku Wagyu
Sirloin cooked over fire, slow braised shin
Barley, celeriac, Sauce Bordelaise
Sides for the table
Blackened leek, hazelnut vinaigrette
Charred young carrots, brown butter hummus
Kipfler potatoes, sour cream, chives, lardo
- 5TH FULL MOON**
Little cocoa chocolate, Flavours of Smore

Enjoy a cocktail on arrival and a premium wine package.
Champagne upgrade for VIP ticket holders.

LUX DE LA LUNA DINNER

WONDER
FOUR