

Welcome to our sunny coastal kitchen,  
where we celebrate our people, produce,  
history and culture. Chef Andy

# Park & Cove

2 COURSES WITH ANDY'S SNACKS  
\$55 OR \$75 WITH BEVERAGE PAIRING

3 COURSES WITH ANDY'S SNACKS  
\$75 OR \$99 WITH BEVERAGE PAIRING

## ANDY'S SNACKS

Ten Acres Sourdough, Macadamia Romesco  
Moreton Bay Rock Oyster, Pomegranate Mignonette

---

### STARTERS

Market Fish Crudo, Pomelo, Noosa Native  
Lemon Aspen Dressing, Pickled Radish, Finger Lime

Queensland Nectarines, Stracciatella,  
Lindols Macadamias, Chilli Dressing, Tomato Water

K'gari Spanner Crab Linguini, Lemon Oil, Green Pea,  
Sunflower Shoots, Snow Pea, Coastal Herbs

Coconut Elgin Valley Chicken Larb, Green Goddess,  
Pomelo, Snow Pea, Mint

SUNSHINE & SONS DRY GIN & LONGRAYS PACIFIC TONIC  
- OR - ROBERT CHANNON 'V' VERDELHO BUBBLES

### MAIN

Market Fish, Eggplant Tahini, Sugar Snap, Oyster Mushroom,  
Herb Salad, Preserved Lemon

CLOVELY ESTATE TERROIR VERDELHO 2021

Seared Kilcoy Sirloin, Grilled Spring Onion  
Chimmi Churri, Pickled Qukes, Sorrel, Crispy Capers  
GOLDEN GROVE SHIRAZ 2021

Piggy in the Middle Pork belly, Peach, Sour Lemon,  
Carrot Puree, Fennel, Apple Slaw  
ROBERT CHANNON RESERVE CHARDONNAY 2021

Silken Tofu, Lemon Myrtle Salsa Verde, Market Greens,  
Cauliflower Chips, Sesame, Avocado, Finger Lime  
PETALUMA PINOT GRIS 2021

### DESSERT

Daintree Chocolate Melting Moment, Milk Sorbet  
Eucalyptus or Caramel

Dragon Fruit, Mango, Lychee Salad,  
Green Melon Gazpacho, Smoothie Gelato

Sticky Pineapple Tamarind Pudding,  
Vanilla Chantilly, Lime Caramel

Local Cheese Selection, Forbidden Figs,  
Local Honeycomb, Muscatels & Lavosh

NV SIRROMET THE CLYDE TAWNY  
- OR - SIRROMET SIGNATURE COLLECTION CABERENT  
SAUVIGNON 2019

---

### SIDES

Mixed Salad Leaves, Herbs & Cucumber, House Dressing - 15  
Grilled Broccolini, Caesar Dressing, Croutons, Parmesan - 15

Fries, Chilli & Lime Ketchup - 12  
Raw Zucchini Ribbons, Edamame, Sugar Snaps, Mint, Lemon, Labneh Dressing - 15

A 15% surcharge applies on public holidays.  
Our menus are subject to change without notice.  
Please make your server aware of any dietary requirements before ordering.  
Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.