



SOLE

— RESTAURANT —





SOLE

LUNCH BANQUET MENU

2 COURSE + A GLASS OF WINE/BEER \$60 PER PERSON

3 COURSE + A GLASS OF WINE/BEER \$65 PER PERSON

ENTREES

KOREAN BBQ FISH WINGS

with spiced sesame seasoning, kimchi & lettuce cups (GF)

GRILLED PRAWNS WITH COCONUT BURNT BUTTER

Mooloolaba king prawns grilled with coconut burnt butter
& a pomelo & fermented chilli sauce (GF)

DUCK TERRINE

panko crusted confit duck leg terrine, sunflower seed puree,
grilled pear & horseradish (DF)

OVEN BAKED SCALLOP (2) WITH SEAWEED GREMOLATA

Hokkaido scallop baked with seaweed emulsion & fennel crumb (GF)

MAINS

TERIYAKI GLAZED CELERIAC

mandarin teriyaki glazed celeriac with charred pickled cabbage,
spiced togarashi & braised mushroom (GF,DF,V)

ROASTED LAMB RUMP

whole roasted lamb rump with a parsnip & bone-marrow puree, kapama,
wilted greens & spiced pistachios (GF)

SPANNER CRAB LINGUINI

with lemon beurre blanc, black garlic oil, sea herbs & roe.

DESSERTS

BLOOD ORANGE CREMA CATALANA (GF)

SEASONAL SORBET (DF,GF,V)

ARTISANAL CHEESE BOARD

choice of artisanal cheese, lavosh, quince paste & wine soaked fruits. (GFO) (1 Cheese)

2 cheeses + \$10

3 cheeses + \$18

