

# Steampunk Distillery Degustation

## Dinner

### First course

Mooloolaba prawn and scallop stuffed profiterole with lemon myrtle and dill  
crème fraiche

Lemon eucalyptus gin southside

### Second Course

Paperbark smoked and pepper berry cured ganyarr 'crocodile' carpaccio with  
river mint soy, mula 'green ant' wasabi and saltbush aioli

Fairhill forage gin sour

### Third course

White kunzea dry rubbed emu loin on crispy polenta and Davidson plum jus

Rhuby myrtle gin martini

Palette cleanse Davidson plum compressed watermelon and ginger lime sorbet

### Fourth course

Bush tomato crème caramel with toasted macadamia and strawberry

Limechello wattleseed meringue pie'tini'

Virtue

B A R & E A T S

