



Entrée

Freshly Shucked Oysters

Verjuice & Fingerlime 3.5 each
Sterling Caviar, Crème Fraiche 8.5each

Grille Cedar Street Haloumi

Watermelon & Fig Salad, Lime Vinaigrette, Betty's Herbs 17

Confit Duck Terrine

Duck Bresaola, Native Rainberries, Brioche 23

Mooloolaba Tiger Prawns

Green Mango & Herb Salad, Chilli & Cane Juice Dressing, Toasted Peanuts 24

Banyard Quail Ballotine

Raspberry Vinegar Gel, Prosciutto, Dried Blueberries 25

Noosa Spanner Crab Raviolo,

Noosa Red Consommé, Flowers 20/32

Main Course

Today's Choice of Local Fish

Local Beans, Tomato, Organic olives, Lemon Basil, Samphire MP

Cone Bay Barramundi

Pickled Local Calamari Salad, Squid Ink, Lemon Grass & Kaffir Lime 36

White River Veal

Celeriac & Macadamia Puree, Palmwoods Mushrooms, Sweetbreads 39

Bendele Farm Spatchcock

Roast Breast, Confit Leg, Sweet Corn Quinoa, Pancetta 35

berardo's
restaurant & bar



From the Grill

300 Day Grain Fed Rangers Valley Sirloin
Cafe de Paris Butter 39

'Kilcoy'(Qld) 200 gram Eye Fillet
Red Wine Jus 38

Tajima Wagyu 6+Sirloin
Bordelaise Sauce MP

David Blackmore Wagyu 9+ Rump
Pepper Sauce MP

Grilled Dishes accompanied by Duck Fat Roasted Potatoes & Italian Leaf Salad, Condiments

Side Dishes

Asparagus, Beans, Prosciutto Crumbs 12

Potato & Reggiano Gratin 10

Local Lettuce, Pear & Blue Cheese Dressing 11

Heirloom Tomatoes & Gympie Goat Cheese, Olive Soil 12

Broccolini, Chilli, Garlic & Anchovy 11

Italian Leaf Salad, Balsamic Dressing 9

Duck Fat Potatoes



Dessert & Cheese

Chocolate Mousse Cake

Rosewater & Raspberry Jelly, Macaroon 18

Peach Frangipani Tart

Red Peach Coulis, Daintree Vanilla Ice Cream 16

Hazelnut Crème Brulée

Biscotti, Fruit & Nut Ice Cream 17

New Season Mango Parfait

Paw Paw & Coconut Tapioca Trifle, Tropical Fruit 17

Affogato

With your choice of liqueur & all the accompaniments 18

'Flights' of Queensland Cheeses

3 Cheeses 28

4 Cheeses 35

Served with Brioche and Seasonal Accompaniments

Gympie Tango (Local) – Half Goat, Half Sheep, Soft Cheese

Kenilworth Cheddar (Local) - Rich, Nutty Flavour

Barker's Creek Camembert (Local) – Creamy, Buttery, Smooth

Gympie Molton Gold (Local) – Cows Cheese, Lightly Ashed, Mild Aroma

Kingaroy Brie – Cow's Cheese, Rich Buttery, Mushroom Aroma

Gympie Farm Aged Chevre(Local) – Six Month Matured, Firm, Creamy

Maleny Triple Brie – Full Bodied, Creamy & Full Flavoured

Maleny Vintage Cheddar –Creamy & Mild

Galozola (Nth. Qld) – Pungent yet Smooth & Creamy, Gorgonzola Style

Mary Valley Brie – Smooth & Creamy

Kingaroy Red Washed Rind – Mild Aroma, Slightly Earthy