

## Appetizers;

Artisan Bread with Whipped Butter  
2.5

Crispy Vegetable Crisps, Pork Scratching's  
and Foie Gras Mousse *AGF*  
9

Marinated Warm Mixed Olives *AGF*  
5

Traditional Jamon and Manchego Cheese Croquetas  
10

Prosciutto Di Parma with Figs and Truffle Honey *AGF*  
26

Noosa Hinterland Courgette Flowers with Egg Mimosa  
18

Salt Baked Beetroot with Whipped Burrata and Toasted Pine Nuts *AGF*  
22

## Entrees;

Galston NSW Salt And Pepper Quail with Vietnamese Salad and Pickled Chilli *AGF*  
28

South Australian Yellow Fin Tuna with Iberico Ham and Avocado Puree *AGF*  
28

Hervey Bay Scallops with Cauliflower Puree, Soaked Raisin and Toffee Walnuts *AGF*  
29

Mooloolaba Spanner Crab Risotto with Lemon and Roma Tomatoes *AGF*  
28

Darling Downs Pork Belly with Orange Marmalade, Marjoram and Apple Salad *AGF*  
27

Oysters Natural *AGF*  
4 each

Oysters Mandarin and Ponzu Gel *AGF*  
4.5 each

Please speak with your waiter for all dietary and Allergic requirements.  
All dishes marked with AGF can be made to Accommodate Gluten Free. All efforts are made to assist guests  
with special dietary needs

## Mains;

Tasmanian Ocean Trout with Smoked Apple, Miso Eggplant and Spiced Kim Chi *AGF*  
41

New England NSW Lamb Loin With Crumbed Lamb Belly, Diced Beetroot, Artichokes  
and Olive Oil Mash *AGF*  
45

Grimaud NSW Duck Breast with Spiced Peanut Sauce,  
Steamed Wombok and Salad *AGF*  
46

Nelson Bay NZ Blue Eye Cod with Herb Gnocchi, Spring Vegetables, Green Olive  
and Sea Urchin Butter *AGF*  
41

Nelson Bay NZ Tempura John Dory Stuffed with Prawn Mousse, Shitaki Mushrooms,  
Sweet Potato Puree and Jus Gras *AGF*  
41

## The Grill

Jacks Creek NSW 220g 7-9 Score Wagyu Cap *AGF*  
56

Ranger Valley NSW 220g 270 Day Grain Fed Black Angus Sirloin *AGF*  
48

Porcini Braised Beef Short Rib with U9 Grilled Tiger Prawns *AGF*  
50

All Steaks Served with Rossti Potatoes, Watercress, Shallots, Porcini Butter  
And Bordelaise Sauce *AGF*

## Sides;

11

Green Leaves with Creamed Sherry Vinegar Dressing *AGF*

Pot Roasted Potatoes with Confit Garlic And Parsley *AGF*

French Beans with Salsa Verde And Pine Nuts *AGF*

Chips with Sweet Pepper Aioli *AGF*

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Sweets;  
17

Pistachio and Vanilla Cream Parfait with Compressed  
Granny Smith Apples and Raspberries *AGF*

Strawberry Soufflé with Peppermint Gel, Double Vanilla Ice Cream *AGF m*

Pear and Blue Berry Pie with Cinnamon Sugar and White Chocolate Ice Cream

Chocolate Marbre with Roasted Banana and Caramel Ice-Cream *AGF*

Vanilla Sponge with Passion Fruit Glazed Roasted Pineapples, Rum Jelly, Coconut Foam and  
Mango Ice Cream *AGF*

Irish Whiskey Coffee with Spiced Cream and Italian Sfoggia Biscuit *AGF*

Selection Of Macaroons Ask Waiter For Daily Selection

**Alchemy Restaurant Is Known For The Use Of Liquid Nitrogen In Our Cooking  
Take The Time To Experience Our  
Famous  
Liquid Nitrogen Sweet Gastronomic Nibbles To Finish Your Night**

9

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## Vegetarian Menu

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Noosa Hinterland Courgette Flowers with Egg Mimosa  
18/35

Salt Baked Beetroot with Whipped Burrata and Toasted Pine  
Nuts *AGF*  
22/35

Lemon Risotto with Roma Tomatoes *AGF*  
26/35

Sauteed Herb Gnocchi with Cauliflower Puree, Soaked Raisin  
and Toffee Walnuts *AGF*  
20/35

Smoked Apple, Miso Eggplant and Spiced Kim Chi *AGF*  
22/34

Pumpkin Tofu with Spiced Peanut Sauce,  
Steamed Wombok Salad *AGF*  
24/36

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24/36