

95 MARY STREET

DINNER EDIT

5 October 2024

Indulge in an unforgettable dining experience with this sensational three-course alternate drop menu. The gourmet selections promise to captivate your tastebuds; from the first bite to the last, the exquisite flavours and impeccable presentation is crafted for an evening of refined dining.

Amuse-bouche

Bread | whipped butter

Entree

Beetroot cured salmon | dark rye olive oil caviar | herb crème fraiche

Artichoke | pickled shallots | poached chicken | crispy skin GF

Main

Smoked duck leg | parsnip puree | sauté kipfler potato | spinach | jus gras GF

Humpty doo barramundi | braised savoy cabbage | cauliflower | fried caper gremolata GF

Dessert

Belgian chocolate tart | hazelnut soil | vanilla labna GF

Coconut panna cotta | braised pineapple | star anise GF

Drinks

San Pellegrino sparkling water included

95 Mary Street is a BYO venue, with non-alcoholic beverages available for purchase.

No additional corkage fees.



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