INTRODUCING MARAVISTA FARM

Italian food is about simplicity and respect for quality produce. With some of the most loved dishes using only a few hearty ingredients, the quality of the produce is paramount.

We are passionate about the traditional Italian produce we are sourcing from our property Maravista Farm, located in the Noosa Hinterland.

With large vegetable plots currently in production, substantial citrus groves, honey bees and a herd of Ultra Black cattle, the property boasts beautiful fertile land, rolling hills and more than 20,000 macadamia trees.

While the farm produces ingredients for us, we give back by keeping all our food waste to be transformed into compost, completing the circle from farm to plate.

Buon appetito!

I DOLCI

PANNACOTTA 19

Kenilworth yogurt pannacotta, basil gelato, strawberry, vincotto

CIOCCOLATO 19

Dark chocolate mousse, amarena, cocoa pastry, pistachio ice-cream

SEMIFREDDO 19

Coconut semifreddo, macadamia praline, pineapple, mint

LIMONCELLO TIRAMISU 19
Limoncello soaked savoiardi,
mascarpone, almonds, Limoncello gel

GRANITA 19

Grape granita, prosecco jelly, fig leaf cream, crystallised white chocolate, red grape

AFFOGATO 20

Gianduja gelato, espresso, hazelnut biscuit, Frangelico

I FORMAGGI 50GR

GORGANZOLA DOLCE Lombardia 16
Pasteurised semi-soft blue cow's milk.
It is made using pasteurised cow's milk and is aged for three months.
Wonderfully creamy and almost spreadable in texture with a light piquancy.

WOOMBYE TRIPLE CREAM BRIE Sunshine Coast, QLD 16
Soft cow's milk.
Woombye Triple Cream's delicate white bloomy
rind hides a deliciously rich and creamy centre.

OCELLI 'TESTUN' AL BAROLO Piemonte 16

Hard sheep's and goat's milk

Ancient Italian mountain cheese, full flavoured that is bitey, creamy,

sweet, buttery and sharp all at once

(testun loosely translates to 'hard-headed', referring to the texture of the cheese).

TALEGGIO Lombardia 16
Semi-soft, washed-rind cow's milk.
Taleggio has a tangy aroma and a mild,
delicate, melting and creamy on the palate

PECORINO AL TARTUFO Toscana 16

Semi-soft sheep's milk.

Made with fresh Maremma sheep's milk and black truffle,
both sourced in Tuscany, full bodied and pleasant on the palate.

SELECTION OF 3 CHEESES 45
All cheeses served with candied nuts, honey poached pears, lavosh

	VINI DOLCI	GLASS		BOTTLE	
19	Alasia Moscato d'Asti Piemonte IT	125ml	12	750ml	48
19	Frogmore Creek 'Iced Riesling' TAS	75ml	14	375ml	56
19	'Ventus' Moscato IGT Sicilia IT	75ml	16	750ml	95
17	Monte Tondo 'Nettare di Bacco' Recioto di Soave Veneto IT	75ml	18	500ml	80
NV	Castellani Solo Arte Vin Santo Toscana IT	75ml	10	500ml	48
NV	GD Vajra Barolo Chinato Piemonte IT	75ml	35	750ml	310
16	La Stoppa Malvasia Frizzante Emilia Romagna IT			750ml	60
18 NV	De Bortoli 'Noble One' Botrytis Semillon NSW COS 'Aestas Siciliae No.5' Sicilia IT			375ml 375ml	69 105

VINO LIQUOROSO 60ML

Galway Pipe 12yo Tawny Port SA	8
Yalumba Antique Tawny Barossa Valley SA	11
Penfolds 'Grandfather' Tawny Port SA	18
Penfolds 'Great Grandfather' Rare Tawny Port SA	44
Ramos Pinto 'Adriano Riserva' 8yo Tawny Port Oporto Portugal	18
Warres 'Otima' 20yo Tawny Port Oporto Portugal	25
Campbells 'Classic' Muscat Rutherglen VIC	14
Valdesnino 'El Candado' Pedro Ximénez Jerez Spain	16