CELESTIAL NIGHTS

UNDER THE STARS WITH GOLD COAST ASTRONOMY

Menu Presented by Executive Chef Hamish Watt - QHA Chef of the Year (2026).

Welcome Cocktail Upon Arrival

ENTREE

STELLAR VEIL
Byron Bay Burrata, Beetroot, pomegranate, sourdough crisp, carrot and mandarin oil

CHOICE MAIN

EMBER MERIDIAN
Wood roasted char grilled Sirloin, cavlo nero, butternut squash, potato galette with chimichurri

LUNAR TIDE
Roast Snapper, cauliflower puree, Cavlo Nero, pickled butternut squash and lemon myrtle Beurre Blanc

FLORA SOLIS
Potato Gnocchi with pumpkin and spinach in a creamy sauce

DESSERT

HALLEY COMET
Rum and vanilla panna cotta with ginger anglaise and coconut tuille

Important Allergen Statement:
The inclusio or omittance of dietary indicators does not guarantee the absence of all allergens. Please consult with waitstaff regarding your dietary requirements.

The Fireplace