

A dining journey by Executive Chef, Josh Hingston

Set between sea and sky, Pebble Beach is a place where nature leads the conversation.

The Pebble Beach Collection is our expression of this setting - shaped by Queensland's seasons, locally sourced ingredients and exceptional global produce, brought together through quiet moments of connection.

Chef Josh's vision is an intimate, sensory dining experience where chefs and guests connect through food, story and place. Each dish reflects sustainability, creativity and a deep respect for the land and sea that surround us.

The menu unfolds across four chapters - Ocean, Garden, Pasture and Sweet - inviting you to curate your own journey, guided gently by our chefs and service team. For the most seamless progression, we recommend moving through the menu in this order, allowing flavours and textures to evolve naturally.

If you prefer, you are warmly invited to place yourself in the hands of the kitchen and enjoy a six-course Chef's Experience, thoughtfully curated for you, with optional wine pairings selected by our sommelier.

There is no set path - only the experience that feels right for you.

Prelude - Beluga Caviar

10g tin with traditional accompaniments

Enjoyed with a bottle of 2013 Charles Heidsieck Réserve Champagne

600

Grand Prelude - Beluga Caviar

10g tin with traditional accompaniments

Enjoyed with a bottle of 2015 Dom Pérignon Prestige Cuvée

900

qualia

The Pebble Beach Collection

Guest-curated 4 course journey 245pp

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The Pebble Beach Chefs Experience

Chef-curated 6 course journey 305pp

Optional sommelier selected reserve wine pairing +250pp

Garden

Thai eggplant / babaganoush / tahini / za'atar

Beetroot / coconut labneh / rocket oil / smoked curds

Cauliflower / macadamia / kale / agrodolce

Ocean

Hokkaido scallop (I) / ajo blanco / elderflower / succulents / citrus

Moreton bay bug (A) / white asparagus / sorrel / truffle / yolk emulsion

Kingfish (A) / zucchini flower / guanciale pil pil / zucchini

Pasture

Duck breast / confit fennel / charred shallot / apricot

Lamb loin / pickled radicchio / preserved cherry / spiced jus

MBS6+ wagyu / confit mushroom / carrot / coconut tzatziki / cumin / hazelnut

Sweet

Pavlova / strawberry and sichuan ganache / yuzu crème anglaise

Chocolate / passionfruit / caramel wattle seed / orange / coffee

Bowen mango / passionfruit coconut parfait / coconut ginger / black sesame praline

Please note a 10% surcharge applies on Sunday and 15% on public holidays.

Seafood origin: (A) Australian / (I) Imported