



RESTAURANT MENU 2017

2 courses \$90

3 courses \$110

5 course dégustation \$130

with matching wines \$190

7 course dégustation \$150

with matching wines \$230

Coffee or tea with petits fours \$8

1% merchant fee on all credit card payments

10% service fee added to tables of 8 adults and above

10% surcharge will apply on public holidays

APPETISERS

Freshly shucked oysters

Octopus carpaccio with black mussels
saffron gel, tomato tapioca, olive crisp

Yellowfin tuna tartare with ponzu and avocado
rice paper and sesame

Moreton Bay bug tail with sweet corn polenta
finger limes, squid ink, seaweed butter

Pumpkin and goat cheese cannelloni with hazelnut
confit cherry tomato, dill, caper wafer

Slow cooked pork cheek with smoked yoghurt
carrot, chicken and pork stock

MAINS

Slow cooked ocean trout with asparagus and peas
verjuice, coconut and lemongrass cream

Poached blue eye trevalla with blue swimmer crab
seared baby cos, sea vegetables, avruga caviar sauce

Pan fried John Dory with Jerusalem artichoke, clams
onion marmalade, parsley sauce

Duck breast with cherries and charred eggplant purée
almond cream, duck jus

Beef tenderloin with zucchini and braised beef cheek
smoked onion and chilli purée, hazelnut crumbs

Lamb loin with confit belly, organic carrots and tomato
smoked couscous, date purée and lemon

DESSERT

Raspberry and vanilla petits gâteaux
pistachio, rose petal ice cream, strawberry jus

White chocolate Chantilly with grapefruit sorbet
pistachio sponge, green tea, fruit nectar

Passionfruit mousse with Valrhona Dulcey blond chocolate
turmeric and lemon sauce, passionfruit sorbet

Blueberry meringue with pomelo and cassis sorbet
Prosecco jelly, lime and olive oil curd

Chocolate crèmeux with coriander croquant
red berry coulis, milk chocolate ice cream

Group bookings for 10 or more people:

Three course menu \$120 per person

Please select three appetisers, three main courses and three desserts
from this menu.