

SIT DOWN MENU

ANTIPASTO SHARED ENTRÉE AND MAIN \$50

2 COURSES \$60

3 COURSES \$70

7 COURSES DEGUSTATION \$120 TAILORED BY THE CHEF SHOWCASING THE SEASON

ENTRÉE

OYSTERS NATURAL 1/2 DOZ WITH RED WINE VINAGERETTE

POTATO GNOCCHI WITH QUEENSLAND TIGER PRAWNS BURNT BUTTER AND OLIVE POWDER

PAN SEARED SCALLOPS WITH CHORIZO AND APPLE GEL

WAGYU CARPACCIO WITH PICKLED BEETROOT AND POINT LEO RD MUSHROOM POWDER

TOMATO AND CHICKPEA SALAD WITH MEREDITH GOAT'S CHEESE

CALAMARI WITH BEETROOT SALAD AND HORSERADISH YOGHURT

MAIN

WILD BARRAMUNDI WITH SOY GINGER BROTH AND RICE NOODLES WITH XO SAUCE

ROLLED CHICKEN BREAST WITH BLACK CABBAGE, PICKLED PRUNES AND JUS GRAS

OCEAN TROUT ON LENTILS DU PUY AND APPLE WALNUT SALAD

GRASS FED SCOTCH FILLET WITH PARSLEY AND CAPER SALAD

MUSHROOM RISOTTO WITH THYME AND TALLEGGIO

SIDES

(EXTRA \$5 PER HEAD)

BUTTERED CHATS

GREEN SALAD

CHILLI AND LEMONGRASS BROCCOLINI WITH GARLIC STEMS

DESSERTS

APPLE "TRIFLE" WITH CINNAMON DONUTS, GREEN APPLE GEL, CARAMEL CUSTARD AND PINK LADY APPLE

PUMPKIN GELATO WITH PUMPKIN SEED PRALINE AND CARROT CAKE

CHOCOLATE PUDDING WITH MANDARIN SORBET

LEMON MERINGUE PIE 2011 (DECONSTRUCTED)