



## SUMMER MENU 2018

3 COURSE LUNCH \$65 | 3 COURSE DINNER \$79 | 5 COURSE CHEF'S PICK \$95

SIGNATURE OYSTERS \$5.50 EACH

### FIRST

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WASABI SESAME MOOLOOABA QLD TUNA  
Bonito Dashi, Togarashi Shichimi miso mayo

BAMBOO HOKKAIDO SCALLOP  
beetroot, prosciutto, tapioca crisp

HONEY BUG WA ESCABECHE  
mango, cassava, lemon myrtle salt

MUSHROOM AGNOLOTTI  
shiitake broth, plum kosho oil, nasturtium

### SECOND

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CONE BAY WA BARRAMUNDI  
quinoa, tobiko, Japanese soubise

SPINACH AND RICOTTA GNUDI  
confit heirloom cherry tomato, sage, brown butter

SMOKED GAME FARM NSW DUCK BREAST  
Banyuls glazed figs, pistachio, yuzu Kosho relish

YARRA VALLEY KANGAROO QLD  
dirty corn, roasted salsa, macadamia

### ADD CHEESE

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selection of cheese from home and around the world  
with jams, crackers, fruit

### THIRD

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BAVAROISE PAVLOVA  
cherry, passion fruit, vanilla

BLUEBERRY AND BUTTERMILK ICE CREAM,  
COCONUT SORBET, PEACH ICE CREAM  
chocolate brownie, coconut, brandy snaps

MILK CHOCOLATE TART  
strawberry ice cream, freeze dried strawberry, elder flower

MACADAMIA AND GRAND MARNIER PARFAIT  
honeycomb, burnt passion fruit, pepper berry salt