



SUMMER MENU 2018

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

SIGNATURE OYSTERS \$5.50 EACH

FIRST

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

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

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

THIRD

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