

dining menu



ENTREE

- Yellowfin tuna, avocado and yuzu cream, ponzu, nashi, puffed rice, nori (GF)
- Gin and lemon myrtle salmon, golden beetroot, smoked mayonnaise, salmon pearls (GF)
- Heirloom tomato, asparagus, olive, basil, goat's cheese crème fraiche (G) (V)
- Kingfish ceviche, coconut and finger lime dressing, avocado, rice cracker (GF) (DF)
- Smoked chicken and roast fig salad, tahini, cumin, pine nut, pomegranate (GF) (DF)
- Wagyu bresaola, wasabi mayonnaise, crispy spiced kale

MAIN

- Barramundi fillet, coconut, lime, sesame pak choy, wild rice (GF) (DF)
- Roast golden snapper, charred fennel, petit herb and grapefruit salad (GF) (DF)
- Bannockburn chicken, pickled daikon, shiitake, miso carrot, furikake (GF) (DF)
- Bannockburn chicken, pine nut romesco, charred broccolini, asparagus (GF)
- Braised pork belly, sticky rice, miso, apple, wakame (GF)
- Angus beef fillet, shortrib terrine, young peas, kipfler fondant (GF)
- Angus beef fillet, grilled summer salad, sweet tomato, baby basil (GF) (DF)

DESSERT

- Dark chocolate tart, popped corn, blueberry
- Black cherry layer cake, gingerbread, brandy custard
- Yuzu curd, vanilla cream, raspberry meringue, oat crumble
- Whipped honey and thyme Meredith goat's cheese, grilled stone fruit, vintage cheddar, walnut crisp

elegant & individually plated

