



ENTRÉE

Nautilus Assiette

Sugarcane cured barramundi, goma dressing, finger lime, radish & watercress
North Queensland prawn roll, Marie Rose sauce, fried chilli & shallot
Five-spice baby squid, Thai caramel, fragrant herbs

Twice Cooked Pork Belly

Crispy fried pork belly, red curry sauce, lychee, bean sprouts & peanuts

Beef Niçoise

Beef tartare, ponzu, Japanese cucumber, brioche shards, nori dust

ChirashiVE

Koshihikari rice, avocado, silken tofu, tsukemono

MAIN

Beef Duo

Chargrilled eye fillet, braised beef short rib, truffle mash, Warrigal greens,
bearnaise & fried leek

Local Barramundi

Pan-fried barramundi, corn & coconut velouté, asparagus,
kimchi, crab butter

Roasted Duck Breast

Udon noodles, bok choy & dashi broth

Curry of Plantains VE

Pan-tossed w` burdock root, golden curry, goji berries,
puffed jade rice, plantain chips

DESSERT

Tonka Bean & Chocolate Brûlée

Chocolate & brioche pudding, streusel, Davidson plum gelato

Pavlova Smash

Coconut meringue, lemongrass sago, exotic fruits, white chocolate

Three Cheeses

Apple Waldorf, candied celery, honeycomb & lavosh