

M E N U

MAIN SITTING 200PP



ARRIVAL

SCALLOP & MUD CRAB DUMPLING

rainforest caviar, palm sugar & thai chilli dipper

FOIE GRAS

lavosh, apple paste, muscatel

CHILLED TIGER PRAWN

avocado & dashi jelly

STARTER

OYSTERS

green ant, chilli & lemongrass granita

lime zest & smoked sesame kewpie

natural w` fresh shaved bottarga

TEMAKI SUSHI

yellowfin tuna, petuna ocean trout, spencer bay kingfish

handrolls w` wasabi crunch, gari, salmon roe,

avocado puree, smoked soy & mirin

SEARED SHARK BAY SCALLOP

curried tempura cauliflower, toasted almonds,

cauliflower, raisin + caper puree

HIBACHI GRILLED BUG TAIL

gold leaf, Pol Roger & vermouth beurre blanc, local sprouts

CHOICE:

BEEF FILLET

quenelle of colcannon, mushy green pea, honey prosciutto,

white truffle + thyme reduction, bush honey carrots

or

CORAL TROUT

quenelle of colcannon, bush honey carrots, asparagus

soubise sauce, rocket, pomegranate, parmigiano, zaatar

DESSERT

SUMMER BERRY TARTLET

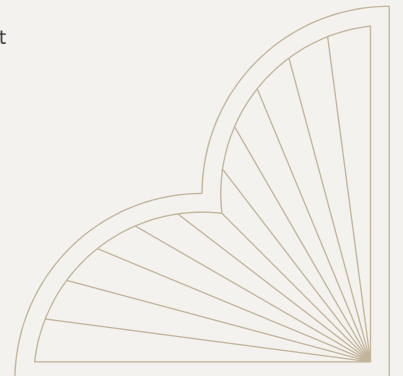
lime curd, raspberry & rhubarb compote, sorbet

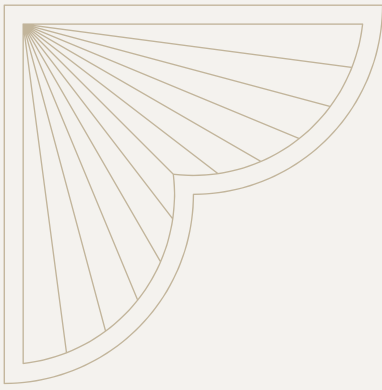
or

SHIRAZ MULLED STONE FRUIT

peanut brittle, mascarpone, butterscotch

schnapps foam, vanilla bean ice cream





M E N U

EARLY SITTING 130PP



ARRIVAL

HOUSE BAKED BRIOCHE

chef's dip selection

TEMAKI SUSHI

yellowfin tuna, petuna ocean trout, spencer bay kingfish
handrolls w` wasabi crunch, gari, salmon roe,
avocado puree, smoked soy & mirin

HIBACHI GRILLED BUG TAIL

gold leaf, Pol Roger & vermouth beurre blanc, local sprouts

CHOICE:

BEEF FILLET

quenelle of colcannon, mushy green pea, honey prosciutto,
white truffle + thyme reduction, bush honey carrots

or

CORAL TROUT

quenelle of colcannon, bush honey carrots, asparagus
soubise sauce, rocket, pomegranate, parmigiano, zaatar

DESSERT

SUMMER BERRY TARTLET

lime curd, raspberry & rhubarb compote, sorbet

or

SHIRAZ MULLED STONE FRUIT

peanut brittle, mascarpone, butterscotch
schnapps foam, vanilla bean ice cream

