

Dinner

Choice of three entrees and three mains

entrees

six freshly shucked oysters

natural with shallot and rice wine vinegar*

heirloom cherry tomato salad with meredith goats cheese, pine nuts and aged balsamic(v)*

salad of asparagus, walnuts, nashi pear, balsamic onions with a creamy blue cheese cigar(v)*

salad of hervey bay prawns and hiramasa king fish with soba noodles, pickled cucumber, japanese dressing

shellfish bisque with shaved fennel, prawns, mussels and clams* aioli

whitewater thai fish cakes with spanner crab meat, green mango salad and salmon roe*

seared king scallops with a carrot and cardamom puree, burnt orange dressing, crushed pine nuts

roast chinese duck with pancakes, shallot, cucumber, plum hoi sin sauce

entrée or main

items marked * are available gluten free
(v) indicates vegetarian

chef: luke cesare

mains

orecchiette pasta with broccoli, garlic, chilli, parmesan and pine nut crumbs

crisp skin salmon, asparagus, prawns, sauce vierge*

tagine of swordfish, scallops, prawns and chermoula with sweet potato, dates, green olives, cous cous, mint yoghurt and harissa oil

pan roast barramundi, potato's persillade, salad of mussels, shaved chorizo and artichoke

organic chicken roasted with a ricotta filling, parsnip puree, fig, pancetta and pecan salad, vincotto*

slow cooked pyrenees lamb rack with a warm salad of fennel, baby beets, persian feta and olives with salsa verde*

slow roast 'terra rossa' beef tenderloin, sweet corn puree, sautéed asian mushrooms and spinach, wasabi butter*

sides

mixed leaf & herb salad with champagne vinaigrette*

dessert tasting plates to share