

Whitewater Set Dinner Menu

Entrée

Fried Cauliflower (v)

In peanut sauce w. Asian nuts & garnished w. red onion & coriander

Smoked Salmon Bruschetta

w. cream cheese, red onion & capers

Five Spiced flash fried Squid

served w. fried noodles set on top of bamboo leaf & garnished w. shallot & red chili. Served w. aioli

Roast Chinese duck

Four pieces served w. house made pancakes, shallots, cucumber & plum hoi sin

Mains

Chimichurri Vegan pasta

served w. mushroom, chimichurri sauce, roasted walnut, sun dried tomato & black olives

Crispy skinned Barramundi

w. Pappardelle pasta, crab meat, heirloom capsicum and saffron infusion.
Served w. passion fruit puree
& finished w. beetroot chips

Twice Cooked Pork Belly

w. crispy crackling served w. pea puree, stewed apple, seared scallops
& currant compote

Riverine Angus Cube Roll

(served medium)

served on a bed of steamed Asian vegetables, pickled daikon
& two Tiger Prawns w. a dill jus

Sides

Fresh garden & herb salad

Dessert

Dessert tasting plate to share

Tea and Coffee