



Lunch

\$49 per person, 2 courses

\$59 per person, 3 courses

Vanilla cured ocean trout, brioche, mustard yogurt, caperberry
Jamon & truffled goats curd salad, pistachio & pea tendrils
Heirloom tomato, tamarind, smoked almonds, feta

Sumac crusted flathead, dashi potato, tarragon mayonnaise
Hay smoked chicken breast, charred gem lettuce, tamarind butter
Grilled asparagus, pearl barley and black garlic risotto, woodland sorrel

Chocolate, raspberry, earl grey, raspberry ice cream
Textures of lemon, meringue, sable biscuit

Degustation

Chef's Inspirational Seafood Menu

\$150 per person, 6 courses

\$90 per person, matching wines

supplementary courses available

Available lunch and dinner, minimum 2 people, chef's selection. Due to extended number of courses we request that the whole table orders the degustation menu



Spring Menu 2017

See your waiter for daily selections of
Caviar
Oysters
Sashimi
Crustaceans

First Course

Chilled

Oysters with apple, late harvest vinegar	4.8 each
Selection of sashimi fish	35 / 65
Spicy tuna hand roll, avocado, tobiko, miso paste	32
Petuna ocean trout tartare, lilly pillies, trout bone mayo, rice crisps	32
Yellowfin tuna, fennel mousse, tomato ponzu, karkalla, puffed rice	35
Heirloom tomato, tamarind, smoked almonds, feta	28

Warm

Fresh soft shell crab hand rolls, avocado, tobiko	32 (2) / 47 (3)
Moreton bay bug, pork belly, mustard soy, pickled daikon, wasabi mayo	35
Baby octopus, squid ink coconut, green banana, barilla spinach	32
King prawns, desert limes, seaweed butter, kaffir lime leaf	34
Roast spatchcock, pea mousse, pistachio, porcini jus	34

Second Course

Sea

Snapper fillet, pearl onion, soy cream, edamame, shiso	46
Roast barramundi, ginger puy lentils, sweetcorn, buckwheat popcorn	46
John dory, warringal greens, lobster yuzu butter	48
Whole golden trout, sweet pickled ginger and tomato, coconut rice	45
Steamed market fish of the day, mushroom tidal broth	MP
Northern Territory mud crab	MP
Noosa spanner crab	MP
Western Australian marron	MP

Land

Garden beignets, balsamic field mushroom, black garlic	34
Roasted loin of lamb, ginger panisse, romesco, butter beans	48
300g Pinnacle beef scotch fillet, onion soubise, kale, horseradish	60
1.3kg Darling Downs wagyu rib eye on bone, cep cream, condiments	160

Sides

Baby cos lettuce salad	10
Hand cut chips, chili salt	12
Spring peas, almond, ricotta	12
Brussel sprouts, bacon crumb, sherry vinegar	12