



Lunch

\$49 per person, 2 courses

\$59 per person, 3 courses

Vanilla cured ocean trout, brioche, mustard yogurt, caperberry
Jamon & truffled goats curd salad, smoked almond & pea tendrils
Salad of pickled persimmon, fennel, whipped feta, hazelnuts

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

Roasted apples, figs, pecans, tonka, miso & tart fine
Ricotta cheesecake, oat crumble, mandarin & quince

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



Winter 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	30
Torched bonito, wakame butter, pickled daikon	30
Yellowfin tuna, fennel mousse, tomato ponzu, karkalla, puffed rice	35
Pickled persimmon, whipped feta, zucchini flower, hazelnuts	28

Warm

Fresh soft shell crab hand rolls, avocado, tobiko	32 (2) / 47 (3)
Petuna ocean trout, wasabi peas, butter milk, sake row	32
Seared scallops, pork cheek, brussel sprouts, fried egg mayonnaise	35
Baby octopus, squid ink coconut, wilted taro leaves, cassava crisps	30
Split tiger prawns, xo butter emulsion, sea blite	32
Windsor park quail, cognac liver parfait, carrot, chestnut butter	34

Second Course

Sea

Snapper fillet, Jerusalem artichoke, tamarind butter, smoked almonds	46
Roast barramundi, chickpeas, pomegranate, kalette, saffron labneh	46
John dory, Warrigal greens, lobster yuzu butter	48
Whole golden trout, sweet pickled ginger and tomato, coconut rice	45
Steamed market fish of the day, ginger dashi bone broth	MP
Northern Territory mud crab	MP
Noosa spanner crab	MP
Western Australian marron	MP

Land

Fried porcini polenta, wild asparagus, Perello olive cream, black garlic	34
Roasted loin of lamb, congo potato, spiced pumpkin, macadamia nuts	48
300gm pinnacle beef scotch fillet, roast eschallots jus, horseradish	56
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
Green beans, ricotta, almond	12
Cauliflower, truffled cream, manchego	12