



3-Course Set Menu

Entrée choice of

Hiramasa Kingfish whipped feta, smoked tomato GF
Bay Lobster Ravioli sweet corn, fermented chilli
Port Lincoln Calamari, smoked fish nduja, burnt lemon GF

Main choice of

Snapper butternut pumpkin, native curry
Spring Creek Barramundi sugarloaf cabbage, lemon aspen GF
O'Connor Chuck Rib oyster mushroom, pepper berry jus GF

Sides to share

Shoestring Fries seaweed salt DF
Baby Cos Salad lemon aspen GF DF V

Dessert choice of

Strawberry Eton Mess , caramelised white chocolate, strawberry gum meringue GF
Passionfruit Parfait lemon myrtle cream, toasted meringue GF
Wattlemisu Daintree estate dark chocolate, wattleseed cream, macadamia sponge GF

Celebrating 20 years
Est. 2004



