



3 Course Set Menu

\$95 pp

Entree choice of

Hiramasa Kingfish, stracchiatella, smoked tomato GF

Bay Lobster Ravioli, sweet corn, fermented chilli

Port Lincoln Calamari, smoked fish nduja, burnt lemon GF

Main choice of

Rainbow Trout, warrigal greens, sunrise lime butter GF

Spring Creek Barramundi, sugarloaf cabbage, lemon aspen GF

O'Connor Chuck Rib, oyster mushroom, pepper berry jus GF

Sides to share

Shoestring Chips, seaweed salt GF DF

Green Leaf Salad, lemon aspen vinaigrette GF DF

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

Vegan & Vegetarian menu available

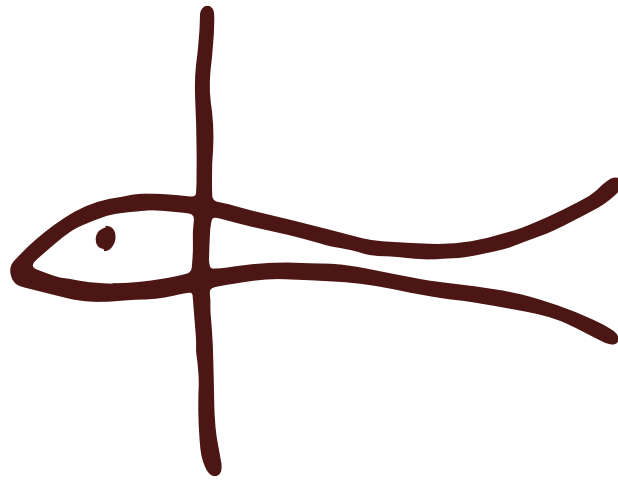
Gluten Free (GF), Dairy Free (DF)

Subject to change due to availability of produce. Weekend & Public Holiday surcharge applies.

Celebrating 20 years

Est. 2004





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