

## 4 Course Set Menu

\$125 pp

### Snacks to share

Salted Fish Croquette, blood lime mayo

Smoked Eel doughnut, sea lettuce cream, brook trout roe

Venus Bay Prawn Toast, salted chilli, sesame

### Entree choice of

Hiramasa Kingfish, stracchiarella, 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, lemon myrtle cream, strawberry gum meringue GF

Passionfruit Parfait, lemon myrtle cream, toasted meringue GF

Wattlemisu, daintree estate dark chocolate, wattleseed cream, macadamia sponge GF

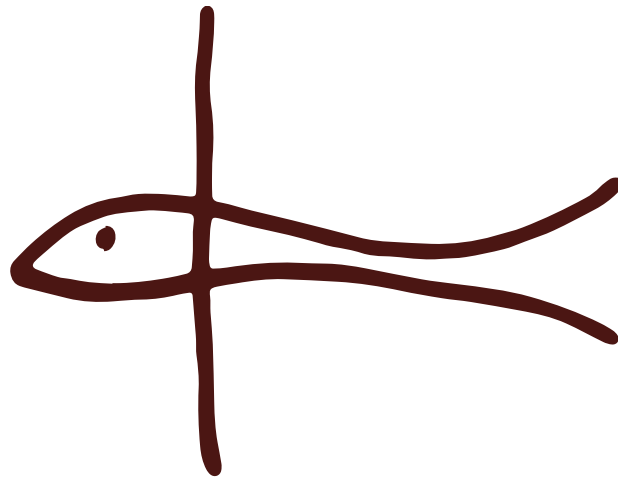
*Gluten Free (GF), Dairy Free (DF)*

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

**Celebrating 20 years**

Est. 2004





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