

four course set menu

\$125 pp

snacks to share

salted fish croquette, blood lime mayo

venus bay prawn toast, chilli mayo, sesame

zucchini flower, ricotta, pecorino ^V

entree choice of

hiramasa kingfish, whipped feta, smoked tomato ^{GF}

spencer gulf king prawns, smoked tomato butter, chilli oil ^{GF}

bay lobster ravioli, sweet corn, fermented chilli

main choice of

spring creek barramundi, sugarloaf cabbage, lemon aspen ^{GF}

snapper, butternut pumpkin, native curry

o'connor chuck rib, oyster mushroom, pepper berry jus ^{GF}

slow roast lamb shoulder, woodfired greens, macadamia cream ^{GF DF}

roasted cauliflower, warrigal greens, sunrise lime aioli ^{GF VG}

sides to share

shoestring fries, seaweed salt ^{DF V}

baby cos salad, lemon aspen vinaigrette ^{GF DF V}

dessert choice of

strawberry eton mess, caramalised white chocolate, 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)

vegetarian (v) vegan available (VG)

menu subject to change due to availability of produce - weekend and public holiday surcharge applies