

four course set menu

125pp

snacks to share

rock oysters, cucumber mignonette GF DF

prawn toast, sesame, salted chilli DF

zucchini flower, ricotta, pecorino V

entree choice of

kingfish crudo, sesame, celery, caraway GF DF

bbq king prawn, tomato butter, finger lime GF

fried calamari, nduja butter, burnt lemon vinaigrette

stracciatella, marinated zucchini, herb oil GF V

main choice of

cone bay barramundi, lemon butter, salmon roe GF

snapper, sauce alleppey, curry leaf butter GF

beef chuck rib, sorrel, macadamia cream GF DF

roasted cauliflower, warrigal greens, sunrise lime mayo GF VG

sides to share

fries, seaweed salt DF V

bitter leaf salad, mustard vinaigrette, chervil GF DF V

dessert choice of

strawberry eton mess, caramalised white chocolate, strawberry gum meringue GF

passionfruit parfait, coconut cream, burnt vanilla 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