

# three course set menu

95pp

## **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