

**2 Course (Entree & Main) 58pp**

**3 Course (Entree, Main & Dessert) 70pp**

**ENTRÉE**

21

Tartlet of Peas, Broad Beans & Asparagus, miso & truffle emulsion, salted egg yolk

25

Spencer Gulf Prawns, macadamia milk, ruby grapefruit, nduja, fennel

27

Fraser Island Spanner Crab, golden beetroot, hollandaise, verjuice, crispy potato

26

Lightly seared kingfish, charred corn, turmeric, lime, green chilli

24

Free range pork cheek, daikon, white nectarine, tamarind

**MAIN**

32

Mushroom Risotto, soft cheese, taro chips, truffled honey

39

Cone Bay Barramundi Fillet, buttermilk, fennel, espelette pepper

39

Milawa Confit Duck Leg, liver parfait, macadamia, orange, witlof

42

Saltgrass Lamb, smoked eggplant, Jersey milk feta, cipolini onion

43

Robbins Island Wagyu Flank MB4-6, carrot, pommes dauphine, Tasmanian wasabi

**SIDES**

12

Local Salad Leaves, whipped chevre, walnuts

12

Green Vegetables, tarragon butter

12

Potatoes, romesco, mint

**DESSERT**

16

Pineapple, peanut dacquoise, burnt butter ice cream, finger lime

17

Passionfruit, caramelized white chocolate, coffee parfait, lemongrass

16

Chocolate, local cherries, star anise ice cream, lace biscuit

36

3 Cheese Selection with a range of accompaniments