



2 Course \$89 - 3 Course \$99

BREAD, CANAPÉ & GLASS OF REEF WINE INCLUDED

Please note: We are running scheduled 1 hour 45 minute seatings.

Entrées

CHERMOULA PRAWNS
Mango salsa, Baja cream foam, charred lime, orange (GF)

TWICE-COOKED PORK BELLY
Choy sum, gai lan, crispy crackling (L)

CANADIAN SCALLOPS
Saffron & citrus cauliflower rice, blueberry jalapeño relish (GF)

TRI-MELON PROSCIUTTO CARPACCIO
Pistachio, mint goat's cheese (GF)

GRILLED SWORDFISH STEAK
Pomegranate, caper vinaigrette, romesco couscous, labna, charred lemon

HALF DOZEN APPELLATION OYSTERS
Natural w/ sherry, Dijon, finger lime mignonette (GF, L)

BAKED CHEESE
Rhubarb chutney, green salad (GF, V)

MEDITERRANEAN MARINATED VEGETABLE CARPACCIO
Almond butter (GF, L, V)

Mains

HUON SALMON
Apple fennel slaw, vongole, citrus butter (GF)

CONFIT DUCK LEG
Arugula, walnuts, grilled pear, red wine vinaigrette, orange gel (GF, L)

MARKET FISH
Carrot leek purée, crispy kale, salt & pepper prawns, caperberry dill sauce (GF)

200g EYE FILLET
Balsamic beetroot purée, twice-cooked fingerling potato, jus (GF, L)

LAMB BACKSTRAP
Labna, drunken truss cherry tomatoes, charred broccolini, dukkah, rosemary jus (GF)

RICOTTA GNOCCHI
Quattro fromage sauce, pistachio gremolata, shaved pecorino (V)

GRILLED PEAR
Charred broccolini, truss cherry tomatoes, beetroot purée, dukkah (GF, V)

Desserts

VIETNAMESE COCONUT CRÈME CARAMEL
Toasted coconut, raspberry gel, fresh berries (GF)

LIME & GINGER BRÛLÉE
Edible chopsticks, textures of lime (GFA)

TEMPURA SPICED APPLE
Crème anglaise, caramel sauce, Dulce de Leche, strawberries (GFA)

CHOCOLATE FIVE SPICE INDULGENCE
Milk chocolate ganache, chocolate biscotti, sour cherry, vanilla tuille (GF)

CHEESE PLATE
Chef selection of cheeses & accompaniments

TRIO OF SORBET
Fresh berries, almond praline (GF, L)

AFFOGATO
Espresso, Frangelico, vanilla bean ice cream (GF)

Sides

(additional \$10)

Straight cut chips, gochujang aioli (L)
Brussel sprouts, fresh dates, roasted pine nuts
Caramelised sweet potato, cranberries, Bulgarian sheep feta, rocket, red onion, white balsamic vinaigrette
Chorizo, wild rice, quinoa, drunken grapes,
maple-baked pumpkin, Persian feta, rose & verjuice vinaigrette (GF)

Weekend surcharge \$3.00pp All credit card payments will incur a 1.65% processing fee.