

Gold menu

Warm Ciabatta & Lavosh

served alongside salmon rillettes, dukkha and whipped butter

&

Bowls of Crispy Whitebait

with wasabi aioli

Entrée

(Your choice of any 3 of the following)

½ shell scallops on top of twice cooked Pork Belly

dressed with a shallot, sesame and soy dressing and Asian slaw

Or

Prawn & Barramundi Ravioli

with spinach and oyster soup & a parmesan wafer

Or

2 Fish Prawn Cocktail

with tomato jelly, cucumber foam & beetroot leaves layered in a glass topped with tempura tiger prawn

Or

Vanilla-cured Ocean Trout

with dill potatoes, lemon scented cucumber ribbons & topped with house made ricotta & crispy trout skin

Or

Sashimi Platter of Yellowfin Tuna, Ocean Trout & Kingfish

served with daikon, kanpoy, wakame, pickled ginger, shabu shabu & wasabi

Mains

(Your choice of any 3 of the following)

Pan Seared Coral Trout Fillet

on confit fennel with a shellfish and tomato consommé, topped with a crab raviolo & fresh asparagus spears

Or

Honey-basted Muscovy Duck Breast

with a pear and goat cheese tarte tatin & roasted baby onions & finished with a truffle honey jus

Or

Moreton Bay Bugs

steamed in a penang curry sauce with lychees, fried shallots & jasmine rice

or

Red Emperor Fillet

with fresh asparagus, green beans, drenched in a pippin and prawn butter & finished with fresh herbs

Or

Black Angus Tenderloin

with a potato fondant, garlic and eschallot puree & crisp prosciutto

Or

Seafood Hotpot

with Moreton Bay bug, barramundi & prawns steamed in turmeric and chilli soup, served with grilled ciabatta & fried shallots

Desserts

(Your choice of any 2 of the following)

Warm Chocolate Fondant

with vanilla bean ice cream & raspberry soup

Or

Lemonade Tart

with sweetened mascarpone, pistachio praline & coconut wafer

Or

Toasted Coconut Cake

with lychee ice cream, passionfruit syrup & candied coconut

Or

Mungali Creek Quark Cheesecake

drenched in mango syrup with kiwi and mint salsa & a glass wafer