

MENU

STARTERS

1. PORK BELLY COOKED WITH MASTER STOCK, PEANUT CARAMEL, PICKLED DAIKON AND GINGERED APPLE
2. PRAWNS, GREEN TOMATO, CELERY DUST, FINGER LIME, PRAWN OIL
3. ROASTED SUMMER VEGETABLES, RAW CARROTS, SESAME SEEDS, PEA PUREE
4. SEARED BEEF TATAKI, PONZU, DAIKON, BLACK GARLIC

MAINS

1. BLACK-ANGUS STRIPLOIN, CAFÉ PARIS BUTTER, CRISPY KALE
2. GRILLED CHICKEN TAHINI CREAM, PARSLEY, FRIED BROCCOLINI, POMEGRANATE, CELERY LEAVES, LEMON
3. PAN-FRIED BARRAMUNDI, SOY AND LIME BUTTER, NECTARINE, FENNEL, VERJUICE
4. ROASTED CAULIFLOWER, DILL, ALMOND PASTE, KALE, AGRODOLCE

SIDES

GARDEN GREENS, VERJUICE DRESSING

SHOESTRING FRIES PARMESAN SALT & AIOLI

DESSERTS

1. CHOCOLATE MOUSSE, BERRY COMPOTE, RASPBERRY GEL, CLOVE CRUMBLE
2. MANGO SANSRIVAL, CASHEW DACQUOISE, MANGO AND LIME COMPOTE, VANILLA BUTTER CREAM
3. GREEN STRAWBERRY SORBET, PEPPERED MERINGUE, STRAWBERRY CURD, CHAMPAGNE MACERATED STRAWBERRY
4. SOUTH AUSTRALIAN BRIE AND CHEDDAR, BAROSSA QUINCE PASTE AND CRISPY BREAD