

alternate serve menu

Please select two options from each course for an alternate serve.

entrées

bruschetta with locally caught tuna tartare, capers, tomato and avocado salsa

or

freshly shucked - oysters with salmon caviar, candied lime, sake, bloody mary sorbet

or

oysters kilpatrick - chorizo, worcestershire sauce, glazed with parmesan

or

warm salad of quail with infant beetroot and kipfler potatoes, watercress, shallot and chickpea purée

or

lemon and butter poached moreton bay bugs, sichuan pepper, infant herbs, cauliflower, flying fish roe

or

brioche crumbed burrata with figs and dates, candied walnuts, vincotto dressing

or

lamborghini prawns with mussels, cherry tomato, asparagus and cream, grilled bread

mains

ferron risotto with mixed mushroom, pecorino, chestnuts and aged balsamic dressing

or

wild caught barramundi fillet with pan fried kipfler potatoes, pancetta, mustard mizuna, macadamias with basil and ricotta pesto

or

organic chicken breast stuffed with walnuts and brioche, sautéed cos, chickpeas, parsnips, zucchini purée and apricot glaze

or

harissa marinated yellow fin tuna, sautéed vegetables, spiced eggplant and sweet turkish salsa

or

new york cut waygu strip loin with moreton bay bug and sun blushed tomato mash, mustard béarnaise

desserts

pistachio and white chocolate gateau, midori brûlée, apple and yoghurt sorbet

or

rose blossom panna cotta, rose petal marshmallow, mandarin jelly, grand marnier syrup

or

triple chocolate marquise with vanilla, preserved cherries, coffee mousse

two course \$48

three course \$59