

# SRG Hospitality

## Signature Chef Dinner - Australian Native

Five Course Menu | 85 per person  
Wine Matching | 65 per person

### SNACK

#### BUSH TUCKER ARROSTICINO

lemon myrtle gremolata, Shiraz jus (gf, df)

*Ventuno - Alessio Bulgarelli*

### STARTER

#### NATIVE MINT & SALTBUSH EGGPLANT

karkalla, pepperberry (gf, v)

*HarbourWatch - Rumesh Niroshan*

### MAIN

#### PAN-FRIED DUCK BREAST

Jerusalem artichoke, duck & Kakadu plum parfait, pepperberry jus (gf)

*Ripples Chowder Bay - Valentin Nunes*

### DESSERT

#### WILD ROSELLA POACHED PEAR

finger lime curd, white chocolate

*Executive Chef - Marco Masotti*