A LA CARTE

2 COURSES 98 PP | 3 COURSES 114 PP

STARTERS

CARAMELISED CAULIFLOWER golden romesco, pickled sultana, chive (ve, gf, n)
HOKKAIDO SCALLOPS green dashi espuma, daikon, wasabi (I) (gf)
CHARRED CALAMARI garlic cream, charred corn salsa (I) (gf)
SWORDFISH CRUDO pomegranate, crème fraîche, smoked olive oil (A) (gf)
BERKSHIRE PORK TERRINE savoy cabbage, fennel, pink lady (gf, df)

MAINS

GLOBE ARTICHOKE toasted fregola, tomato, whipped ricotta, basil (v)
PAN ROASTED SPANISH MACKEREL greek yoghurt , rainbow chard, caper, dill (A) (gf)
GRILLED SNAPPER Spring Bay mussels, tomato bouillabaisse (M) (gf)
MORETON BAY BUG SPAGHETTINI XO shellfish emulsion, Thai basil oil (M)
WOLLEMI DUCK BREAST baby beetroot, witlof, black garlic (gf, df)
[+ 17PP] WESTHOLME STRIPLOIN STEAK horseradish cream, charred spring onion, jus (gf, df)

[+] SIDES

BABY COS watercress, apple, pickled shallot (ve, gf) 20
SAUTÉED SEASONAL GREENS citrus oil, garlic crisp (ve, gf) 20
CUCUMBER SALAD chilli, sesame, pickled onion, shiso (ve, gf, s) 18
GRILLED HISPI CABBAGE harissa, labneh, pangrattato (v) 18
FRIES chilli & lime salt, curry mayo (v, gf, df) 18

[+] DESSERT

CASSIS PANNA COTTA mascovado crumble, blueberries, buttermilk sorbet (gf, n)
VANILLA CHEESE CAKE strawberry, almond crumb, yuzu sortbet (gf, n)
PARIS BREST hazelnut praline, caramelised choux, milk ice cream (n)
PASSION FRUIT SORBET coconut mousse, mango, macadamia praline (ve, gf, n)

SAILS

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame. A 12% surcharge applies on weekends. A 15% surcharge applies on public holidays.