



5 Course Tasting Menu 91pp

Matching Wines (5) 38pp

***5 Course upgrade to include Coral Trout or Mud Crab (replacing Duck)
77pp + trout or crab market price***

Sugar cane cured Barramundi

Native finger lime, pea tendrils & goma dressing

(Petaluma Croser sparkling 60ml)

Twice cooked pork belly & seared scallop

Bean sprouts, mandarin, burnt palm sugar caramel & fragrant herbs

(Nautilus Sauvignon Blanc 70ml)

Daintree Curry

Local prawns, Moreton Bay bug & baby squid

in a green peppercorn curry sauce

(Tim Adams Pinot Gris 70 ml)

Pan-Roasted Duck breast

Duck & water chestnut spring roll, sautéed beans,

Tamarind-date chutney, Master stock reduction

(Frogmore Creek Pinot Noir 100ml)

Pineapple Bombe Alaska

Tropical fruit salsa, black sesame dacquoise & pandan sponge

(Vasse Felix Cut Cane Semillon 45ml)

Standard replacement dishes are available to accommodate dietary requirements.

Coral Trout or Mud Crab upgrade subject to availability.

Switch to any a la carte dessert 4 pp.

All tasting menu orders to be placed prior to 8.30pm.