



ENTREE

Crab & Avocado Bruschetta

succulent FNQ spanner crab, avocado salsa, lime mayo, aby herbs, & garlic butter

QLD Scallops & Pork Belly

seared scallops & braised master stock pork belly with pineapple candied ginger jam (DF)

Arancini

filled with beetroot & feta cheese, truffle cauliflower purée, pistachio dukkha (V)

Ceviche

reef fish marinated with coconut cream, finger lime, chilli and a squid ink tuille (DF)

Kangaroo Fillet

herb crusted served medium rare, mango mustard, smoked yoghurt, beetroot chips

MAIN COURSE

Confit Duck – 2 ways

prosciutto wrapped duck rilette, confit duck leg, potato garlic & onion gratin, roast pumpkin purée, broccolini, jus (GF)

QLD Saltwater Barramundi

coconut pilaf, mild Thai red curry sauce, nam jim salad, braised pineapple

Prawn & Tomato Linguini

fresh tomato linguini, local prawns, duck chorizo, beure blanc, cherry tomatoes, Thai basil & pangrattato

Braised Pork Cheeks

4hr slow braised, smoked beetroot purée, pickles, black pudding, cauliflower frites & moroccan jus

Cauliflower

pan grilled cauliflower, herb & dukkha crusted, roast pumpkin purée, steamed broccolini, button mushrooms, black tahini mash (V, VG, DF, GF)

DESSERTS

Strawberry Affair

A delicate symphony of strawberry's assembled in harmony with dark choc, Lemon Curd & lace biscuit

Kaffir Lime Brulée

Brittany Sable biscuit with pineapple compote & coconut sorbet

Caribbean White Chocolate Tart

tangy mandarin sorbet and mandarin Crystals

Trio of Sorbets

coconut, mango, raspberry on tropical fruit salad with meringue (GF / DF)

2 Course \$59pp

3 Course \$69pp