

# D E G U S T A T I O N M E N U

## Adult-only Restaurant

ACCOR MEMBERSHIP BENEFITS ARE NOT APPLICABLE

### T O S T A R T

#### LOCAL CORAL TROUT TARTARE

Avocado, Mango Coulis, Seaweed tuile, Puff Pastry

Pairing with Divici, Organic Prosecco

### E N T R É E

#### SEARED MORTON BAY BUG

Kaffir lime & Lemon Myrtle Beurre Blanc, Roasted Macadamia

Pairing with 'Lusco', Albariño

#### QLD SCALLOPS & PORK BELLY

Seared Scallops & Braised Master Stock Pork Belly, braised Pineapple & Candied Ginger Jam

Pairing with 'Monte Tondo' Mito Soave DOC, Garganegra

### M A I N C O U R S E

#### QLD SALTWATER BARRAMUNDI

Coconut pilaf, Mild Thai Red Curry Sauce, nam Jim salad, braised Pineapple

Pairing with 'Robert Oatley' Signature series Pinot Noir

#### EIGHT HOURS COOKED BEEF CHEEK

Potatoes and Shiitake foam, Chives and 72h Port jus

Pairing with 'Keasler', Cabernet Sauvignon

### D E S S E R T

#### PROFITEROLE

Choux craquelin, Daintree Rainforest Vanilla ice-cream and

85% Belgium Dark chocolate falls

Pairing with 'Coeur d'Or' Botrytis Semillon

AMUSE-BOUCHE, PETIT FOUR & COFFEE INCLUDED

\$169

PER PERSON

\$80

PER PERSON WINE  
PAIRING BY IN-HOUSE  
SOMMELIER

DF – Dairy Free GF – Gluten Free GFO – Gluten Free Option V – Vegetarian VG – Vegan

1.3% surcharge on all cards | 15% surcharge on Public Holidays - on public holiday no discount apply, including Accor Advantage Plus