



3 Course Signature Set Menu

ENTREE

SUMAC & THYME MARINATED CALAMARI

HUMMUS & PAPRIKA OIL (GF)

OR

YUZO LIME & MINT CHARRED CHICKEN

RED CABBAGE SOY SLAW, FRIED NORI & WINTER SPICED JAM (GF)

OR

PAN GRILLED TOFU WITH GARLIC & GINGER

ASIAN SALAD & BLACK SESAME SEED (GF, VG)

MAIN

AGED RUMP 250G

DUCK FAT KIPFLER POTATOES, BROCCOLINI & RED WINE JUS

OR

CRAB LINGUINI

QUEENSLAND CRAB MEAT, CONFIT GARLIC & LOCAL HERBS

OR

FENNEL & TURMERIC MARINATED CAULIFLOWER

CRISP ONION, TOASTED PEANUTS, FAVA BEANS & MICRO GREENS

DESSERTS

COCONUT MOUSSE

PINEAPPLE, PASSIONFRUIT & LIME COMPOTE, FLOURLESS COCONUT SPONGE
& COCONUT SHORTBREAD

OR

APPLE TARTE TATIN

WARM CARAMALIZED APPLE, CARAMEL GLAZE, CRISPY PUFF PASTRY &
MATCHA ICE CREAM

OR

VEGAN RASPBERRY CHOCOLATE DESSERT

MARKET BERRIES & GOLD BUCKWHEAT CRUMBLE

BEVERAGES

Choose from

Chain of Fire Sparkling Brut Cuvee

Woodbrook Farm Sauvignon Blanc

Chain of Fire Shiraz Cabernet

Diablo Tropical Mojito

Please inform your waiter should you have any dietary requirements.
V – Vegetarian, DF – Dairy free, GF – Gluten Free, VG – Vegan, NF – Nut Free.
1.5% credit card surcharge applies. 15% public holiday surcharge applies MD1023