



5-Course Tasting Menu

Tasting Menu is designed for entire table to be enjoyed
and available for ordering till 8.00pm

Sparkling Wine (150ml): NV Redbank Emily Brut Cuvee, Whitfield

King Fish Ceviche

aji Amarillo sweet potato puree, baby corn, quinoa, salsa

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Braised Beef Cheek

butternut squash, bacon jam, chorizo crisp

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White Wine (150ml): Hill Smith Chardonnay, Eden Valley

Pan Seared Snapper

School Prawns, Congo Potato, Char Leek, Braised Fennel,
Champagne Veloute~

Red Wine (150ml): Yalumba Galway Shiraz, Barossa Valley

Pan Seared Pork Loin

Truffle Sweet Potato, Trumpet
Mushroom with Edamame, Bacon
Chili Jam, Cider Jus

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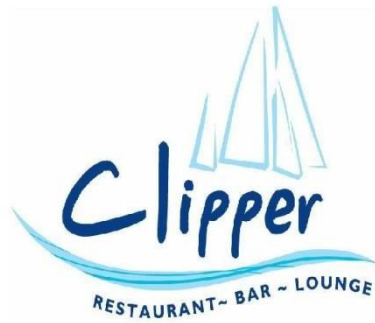
Tawny: Galway Pipe (45ml)

Sticky Date Pudding

Home Made Honey Comb & Sticky Date Ice Cream



Price per person \$ 79
With pairing wines \$ 114



Entrée

King Fish Ceviche \$23.00
Aji Amarillo Sweet Potato Puree, Baby Corn, Quinoa, Salsa

Octopus Takoyaki Balls \$22.00
Radish, Ponzu glaze, Bonito flakes, Sriracha mayo

Herbs & Parmesan Gnocchi (V) \$19.00
Tomato Confit, Pickled Mushrooms, Shiitake Consommé

Braised Beef Cheek \$21.00
12 Hour braised Beef Cheek, w Butternut Squash, Bacon Jam, & Chorizo Crisp

Citrus Cured Confit Duck \$23.00
Pawpaw, Pomegranate, Lychee, Coriander & Mint Salad with Nam Jim Dressing

Kataifi King Prawns \$23.00
Japanese Salad, Wasabi Avocado Mousse & Ponzu Dressing

Pacific Oysters 6 PC / 12 PC
Natural with Red Wine Vinaigrette \$25.00/ \$48.00
Natural with Chilli Champagne Granita
Crusted in Szechuan Pepper and Wakame Salad

Breads to Share

Bread Basket \$16.00
Daily Homemade Focaccia Bread, Balsamic Reduction, Olive Oil and Salted Butter.

Trio of Dips \$18.00
Selection of Three House Made Dips with Chargrilled Focaccia Bread

Main Courses

Market Fish of the Day	\$38.00
Fried Quinoa, Chorizo, Green Peas Puree, fried Mushroom w Salsa Verde	
Pan Seared Snapper	\$39.00
School Prawns, Congo Potato, Char Leek, Braised Fennel, Champagne Veloute	
Aubergine Parmigiana	\$30.00
Roasted Eggplant, Mediterranean Vegetables, Parmesan cheese, Candied Walnuts, Sweet potato Puree	
Reef and Beef	\$48.00
Ribeye and King Prawn, sautéed Brown Mushrooms, Asparagus served with Garlic Puree and Potato Croquette	
Rack of Lamb	\$42.00
Cumin Potato, Spinach and Goat Cheese Salad, Pickled Pumpkin, Grilled Zucchini, Apricot Gel & Mint and Wine Jus	
Pan Seared Pork Loin	\$38.00
Truffle Sweet Potato, Trumpet Mushroom with Edamame, Bacon Chili Jam, Cider Jus	
Venison 55	\$46.00
Wild New Zealand Venison, Braised Red Cabbage, Celeriac Puree, Baby Beetroot, Blueberry Vinaigrette, Orange and gin Fig, Kale	

Side Dishes

Side Salad	\$10.00
Fresh Garden Greens with House Vinaigrette	
Crispy Chips	\$10.5
Sea- Salt & Rosemary Chunky Chips	
Roast Chat Potatoes	\$9.00
Seasoned with Rosemary & Garlic	
Green Beans	\$9.00
Tossed in Herb Butter	

Dessert

Chocolate & Bitter Orange Fondant \$16.00
Pistachio Praline, Candied Orange, Red Wine Sorbet

Mango and Coconut Panna Cotta \$16.00
Sous-vide Strawberry, Moscato gel, Meringue

Matcha Parfait \$16.00
White Chocolate & Matcha Parfait, Yuzu Sorbet, Orange Blossom Gel,
Matcha Crumble, Black Sesame Sponge

Sticky Date Pudding \$16.00
Home Made Honey Comb & Sticky Date Ice Cream

Trio of Ice Cream \$15.00
Selection of Daily House-made Ice Creams and Sorbets

Cheese Platter
Our House Selection of Fine Cheese, Crackers & Chutney
\$25 for 1 Person / \$45 for 2 Persons

Dessert Wine

d' Arenberg Noble Mud Pie \$9.50gls
(Vignier, Marsanne, Pinot Gris), McLaren Vale, 2011

Port

Galway Pipe 12 year old Grand Tawny Port \$10.00gls
Penfolds Grandfather Rare Tawny Port \$16.00gls

Liqueur Coffee

freshly ground espresso, your choice of liqueur, topped with fresh cream
choose your choice of liqueur
Drambuie / Whiskey / Amaretto / Baileys / Grand Marnier / Frangelico
\$12.50

Affogato

freshly ground espresso poured over vanilla ice cream
\$7.50

add your choice of liqueur
Drambuie / Whiskey / Amaretto / Baileys / Grand Marnier / Frangelico
\$12.50