



# 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*

## Grain Fed Eye Fillet

bacon jam, colcannon, charred leeks,  
turnips and shallot jus

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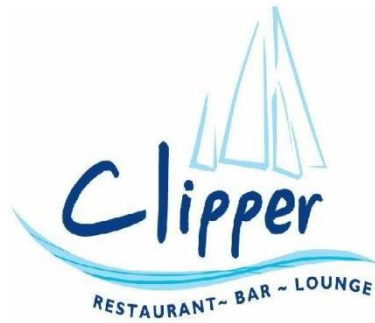
*Tawny: Galway Pipe (45ml)*

## 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

Twice Baked Goat Cheese Soufflé \$22.00  
Roasted Garlic Cream, White Balsamic, Bowen Heirloom Tomato Salsa

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 Bread, Balsamic Reduction, Olive Oil and Salted Butter.

Trio of Dips \$17.00  
Selection of Three House Made Dips with Chargrilled Ciabatta 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	
Blue Cheese Gnocchi (V)	\$30.00
Rocket Salad, Forest Mushrooms, candied Walnut	
Reef and Beef	\$48.00
Ribeye and King Prawn, sautéed Brown Mushrooms, Asparagus served with Garlic Puree and Potato Croquette	
Pistachio & Herb Crusted Rack of Lamb	\$42.00
Moroccan Eggplant Puree, Cous Cous, Pickled Cucumber, Roasted Capsicum and minted Yoghurt	
Pan Seared Eye Fillet	\$45.00
Bacon Jam, Colcannon, Caramelised Shallots, Turnips and Shallot 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

Coconut Panna Cotta \$16.00  
Strawberry Gel, Lime Meringue, Roasted Pineapple

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 Housemade 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  
(Vioignier, 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