



5 Course Tasting Menu \$89pp

Matching Wines (5) \$38pp

***5 Course upgrade to include Coral Trout or Mud Crab (replacing Lamb)
\$76pp + trout or crab market price***

Sugar cane cured Barramundi

Native finger lime, pea tendrils & goma dressing

(Petaluma Croser sparkling 60ml)

Twice cooked pork belly & seared scallop

Bean sprouts, mandarin, burnt palm sugar caramel & fragrant herbs

(Nautilus Sauvignon Blanc 70ml)

Daintree Curry

Local prawns, Moreton Bay bug, baby squid & reef fish
in a green peppercorn curry sauce

(Tim Adams Pinot Gris 70 ml)

Outback spiced lamb back strap (M/R)

Salt baked celeriac puree, pickled rainbow carrots, samphire,
cardamom jus & house dukkah

(Josef Chromy Pinot Noir 100ml)

Pineapple Bombe Alaska

Tropical fruit salsa, black sesame dacquoise & pandan sponge

(Vasse Felix Cut Cane Semillon 45ml)

Standard replacement dishes are available to accommodate dietary requirements.

Coral Trout or Mud Crab upgrade subject to availability.

Switch to any a la carte dessert \$4.00 pp.

All tasting menu orders to be placed prior to 8.30pm.