



## 7 Course Tasting Menu

### Oyster Caviar

Coconut & galangal foam, Yarra Valley caviar  
*(Pol Roger Champagne 60ml)*

### Poke style Yellow Fin Tuna

Lotus, soy pickled green chilli, crushed edamame & mint  
*(Nautilus Sauvignon Blanc 70ml)*

### Jared's Crab Brioche

Crab toast, Spanner crab salad,  
kimchi coleslaw & puffed Jade rice  
*(St Hallett Riesling 70ml)*

### Grilled Local Painted Crayfish

Heirloom tomato panzanella, asparagus, squid ink crouton,  
fennel & tobiko  
*(Tim Adams Pinot Gris 70ml)*

### Steamed Duck Dumplings

Spiced duck consommé, sesame, hoisin & Shitake mushroom  
*(Chateau Riator Grenache Cinsault Shiraz Rosé 70ml)*

### Beef Duo

Char grilled grain fed tenderloin, braised sticky short- rib,  
Asian mushrooms, wilted choi sum,  
kumera chips & shallot béarnaise  
*(Henschke Keyneton Shiraz Blend 100ml)*

### Mango Soufflé

Mascarpone, Kaffir lime dust & spiced grissini  
*(Yalumba Botrytis Viognier 45ml)*



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## 5 Course Tasting Menu

### **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  
in a green peppercorn curry sauce

*(Tim Adams Pinot Gris 70 ml)*

### **Pan-Roasted Duck breast**

Duck & water chestnut spring roll, sautéed beans,  
Tamarind-date chutney, Master stock reduction

*(Frogmore Creek Pinot Noir 100ml)*

### **Pineapple Bombe Alaska**

Tropical fruit salsa, black sesame dacquoise  
& pandan sponge

*(Vasse Felix Cut Cane Semillon 45ml)*



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