



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 Rotor 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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