

4 Course Set Menu

Snack to share

Salted Fish Croquette, blood lime mayo

Smoked Eel doughnut, sea lettuce cream, brook trout roe

Venus Bay Prawn Toast, salted chilli, sesame

Entree choice of

Hiramasa Kingfish, stracciatella, smoked tomato **GF**

Bay Lobster Ravioli, sweet corn, fermented chilli

Port Lincoln Calamari, smoked fish nduja, burnt lemon **GF**

Main choice of

Rainbow Trout, warrigal greens, sunrise lime butter **GF**

Spring Creek Barramundi, sugarloaf cabbage, lemon aspen **GF**

O'Connor Chuck Rib, oyster mushroom, pepper berry jus **GF**

Sides to share

Shoestring Chips, seaweed salt **GF DF**

Green Leaf Salad, lemon aspen vinaigrette **GF DF**

Dessert choice of

Strawberry Eton Mess, lemon myrtle cream, strawberry gum meringue **GF**

Passionfruit Parfait, lemon myrtle cream, toasted meringue **GF**

Wattlemisu, daintree estate dark chocolate, wattleseed cream, macadamia sponge **GF**

Gluten Free (GF), Dairy Free (DF)

Subject to change due to availability of produce. Tables of 10 and over incur a 10% discretionary service charge.
A surcharge applies for all cards. Weekend & Public Holiday surcharge applies.