



*Valid until Easter 2010*

## Entrée

### Petuna Ocean Trout Trio

Tartare with raifort dressing & fried capers  
Sashimi with wakame, soy & wasabi  
English fish cake with gremolata aioli

### Local Tiger Prawns

Baby leaf salad, whitebait wafer & hazelnut dust  
with vanilla bean & kaffir lime dressing

### Rolled & Seared Wagyu Beef

Sage duxelle, shredded greens & madeira glaze

## Main

### Slow Roasted Beef Fillet

Mushroom sage & green olive pate, Hasselback potato's,  
with pinot noir & cocoa reduction

### Pan Seared Reef Fish Fillet

Potato & chive roesti, preserved lemon, cucumber noodles & mud crab butter

### Slow Roasted Lamb Rack

Pommery mustard, apricot & macadamia crust,  
truffle potato, grilled artichoke & thyme jus

## Dessert

### Lime, Coconut & Ginger Crème Brulée

Passionfruit sorbet, candied coconut & macadamia biscotti

### Blueberry & White Chocolate Tart

Frozen cassata parfait, berry coulis & Persian fairy floss

### Chocolate, Caramel & Nougat Fondant

White chocolate ice cream & crisp cocoa wafer