



Entrée

Scampi Pastilla

Truffled white bean puree, baby spinach & foie gras velouté

King Fish Carpaccio

Avruga caviar, horseradish cream, croutons & egg garnish

Ravioli of Twice Cooked Duck

Sauté of shitake, eschallot & garlic with cassia bark cream reduction

Goats Cheese & Lime Tartlet (Veg)

Vine ripened tomato carpaccio with basil leaves, vincotto & sea salt

Main

Black Angus Eye Fillet

Green pea & pancetta roesti, glazed baby vegetables,
white sesame pudding & port wine jus

Daily Reef Fish Fillet

Pan seared Nannygai with Étuve of soft Asian mushrooms,
ginger beurre blanc & pomme element

Oven Roasted Duck Breast

Confit duck leg, sweet potato mash, chorizo stuffed date & orange jus

Cajun Eggplant Stack (Veg)

Tomato & goats cheese layers, parmesan artichoke & pistachio crumbs

Dessert

Valrhona Dark Chocolate Tart

House made vanilla bean ice cream

Baileys Crème Brulée

Chocolate & pistachio biscotti

Tropical Sorbet Trio

Watermelon & lychee salsa & tapioca pearls