



## **B2 Set Menu**

### **Tasting Plate or Canapé Option**

Tiger Prawn & Blue Swimmer Pot Sticker with watermelon glaze

Duck & Orange Spring Roll with ginger & orange syrup

Spicy Asian Scented Fish Cake with nam jim dressing

Pork Belly Cubes with orange & ginger jam

### **Entrée**

*(Choose from)*

#### **Moroccan Tiger Prawns**

Kashmir crust, sauté of chickpea tabouli & green olive tapenade crouton

#### **Scallop & Tuna Trio**

Sashimi of Yellow Fin, scallop ceviche & seared scallops in nori dust

#### **Ravioli of Twice Cooked Duck**

Confit of shitake & eschallot with cassia bark cream reduction

#### **Vine Ripened Tomato Carpaccio (Veg)**

Basil, vincotto & sea salt with goats cheese & lime tartlet

### **Palate Cleanser**

Tropical Sorbet with watercress

## **Main**

*(Choose from)*

### **Black Angus Eye Fillet**

Green pea & pancetta roesti, house dried tomato petals,  
parmesan crusted artichoke & port wine jus

### **Daily Reef Fish Fillet**

Pan seared Nannygai on blue swimmer crab croquette  
with lime & lemongrass veloute

### **Leatherwood Honey Glazed Duck**

Oven roasted breast with bok choy & sumac roasted pumpkin,  
confit duck leg, sweet potato puree, roasted eschallot & duck consommé

### **Cajun Eggplant Stack**

Tomato & goats cheese layers, parmesan artichoke & pistachio crumbs

## **Dessert**

*(Choose from)*

### **Bittersweet Chocolate Tart**

Raspberry coulis, white chocolate truffled cream & glass wafer

### **Mango & Kaffir Lime Crème Brulee**

Pineapple & ginger confit, coconut sorbet & pistachio tuile

### **Cheese Duo**

Soft brie & hard cheddar with crisp bread, muscatels & pear paste

### **Baked Vanilla Bean Cheese Cake**

Mungalli creek quark, strawberry guava compote, cinnamon gelato  
& macadamia brittle