



## FIRST COURSE

**SHELLFISH MELANGE**, black beans, green curry sauce, daikon

**POACHED LOBSTER, BISQUE**, lemon myrtle, pearl cous cous, spinach

**PORT STEPHENS OYSTER TEMPURA**, ponzu, soy, sea vegetables

**BLUE SWIMMER CRAB**, chilli, peppery leaves, angel hair pasta

**KING BROWN MUSHROOM TORTELLINI**, peas, spiced butter, smoked 62 degree egg (V)

## SECOND COURSE

**SNAPPER FILLET**, asparagus, palm hearts, prosciutto, vanilla, almond sauce

**KINGFISH FILLET**, broad beans, radish, lentils, celeriac espuma

**BEEF FILLET**, smoked beef croquette, creamed potato, pepperberry jus

**CAULIFLOWER RISOTTO**, saltbush, baby golden beets, walnuts (V)

**KING PRAWNS**, soba noodles, kim chi, miso emulsion

## SIDES \$12 each / serves 2

**KIPFLER POTATOES**, thyme, olives / **SNOW PEAS**, chilli butter, sesame  
/ **BABY LEAVES**, candied walnuts, cider vinaigrette

## THIRD COURSE

**DARK CHOCOLATE CHERRY MOUSSE**, kirsch brulee, vanilla creameux

**LEMON POUND CAKE**, pistachio parfait, raspberry sorbet

**COFFEE CHEESECAKE**, hazelnut ice cream, butterscotch creameux

**THREE CHEESE PLATE**, quince, lavosh, apple, candied walnuts

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**2 COURSES \$68 / 3 COURSES \$ 86**

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### CHEF'S TASTING MENU \$120\*

Chef's selection of 6 signature and seasonal dishes

\*Minimum 2 people - whole table only

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