



PRIVATE MENU

Entrée

Steak Tartare, hand cut Harvey beef with buried egg, Spanish onion, capers, cornichons, black salt and flax seed crostini.

Pan seared scallops with mango, spanish onion, tomato, mint salsa and raspberry vinaigrette.

Grilled Western Australian octopus, green papaya coriander, mint, spanish onion and cherry tomato with lemon and chili dressing.

Red Emperor carpaccio, radicchio, rainbow radish, micro herbs, wasabi aioli and yuzu dressing.

Herb and polenta chips with grilled asparagus, roasted hazel nuts, salsa verde and brie.

Main

Line caught Indian Ocean market fish with parsnip puree, asparagus, tomato salsa and dill and herb beurre blanc.

Free range chicken breast with pancetta brussels sprouts, paris mash and candied beets.

Crispy skinned duck breast with sweet potato fondant, baby root vegetables and cherry brandy sauce.

Grass fed beef or lamb fillet served medium rare, sweet potato puree, charred baby carrots, onions cherry tomatoes, cauliflower and red wine jus.

Twice cooked crispy pork belly with tamarind coconut glazed prawns, sweet potato and carrot puree and blanched nasturtium.

Desert

Coconut panna cotta with rhubarb jelly, honeycomb, pistachio crumb and fresh strawberries.

Tropics mille feuille combining passion fruit mango and coconut cream layered in three golden caramelised sheets of flaky puff pastry.

Baked lemon meringue sandwich with coconut sorbet, passion fruit jelly, basil syrup and passion fruit mousse.

Chocolate fondant with winter berry coulis and fresh seasonal berries.

Hibiscus and strawberry curd tart with toasted meringue and strawberry compote.

*Gluten free options available for all dishes

*Side dishes may vary slightly due to availability of seasonal produce