

A CURATED JOURNEY OF SMALL, ELEGANT DISHES, EACH
DESIGNED TO DELIGHT THE PALATE

JUST \$127 PER PERSON



MENU

WELCOME DRINK

SPICED ORANGE GIN & TONIC

FIRST

VELOUTÉ OF LEEK AND POTATO, PARMESAN CROSTINI, WILD CHIVE GARNISH

SECOND

SMOKED DUCK & DAVIDSON PLUM SPRING ROLL, CHILLI-LIME DIPPING SAUCE

PAIRED WITH A CLASSIC NEGRONI – BOLD, BITTER, AND BALANCED

THIRD

LEMON SORBET, A REFRESHING CITRUS SORBET TO CLEANSE THE PALATE

PAIRED WITH CHILLED LIMONCELLO

FOURTH

HARISSA-BAKED BARRAMUNDI FILLET ROASTED BABY BEETS,
POMEGRANATE, HUMMUS SALAD

PAIRED WITH A GIN MOJITO, WITH FRESH MINT FROM OUR CHEF'S GARDEN

FIFTH

BRAISED LAMB SHOULDER, GRILLED KING BROWN MUSHROOM,
POTATO AND SPINACH PURÉE, MUSTARD CREAM

*PAIRED WITH QUEENSLAND SINGLE MALT WHISKY (NEAT OR ON THE ROCKS) OR
A COASTAL GIN & TONIC WITH PINK PEPPERCORN AND ROSEMARY FROM OUR GARDEN*

SIXTH

RHUBARB & APPLE PUDDING, SALTED CARAMEL SAUCE, DOUBLE
CREAM, VANILLA BEAN ANGLAISE

PAIRED WITH A HOT SPICED APPLE GIN TODDY – THE PERFECT COSY FINISH