

Entrée

Seared ocean scallops,
cauliflower puree, broccolini &
crispy pancetta.

Sydney Rock Oysters
served three ways:
Natural, Kilpatrick and
Chardonnay & Eshallot
dressing

Roast Vegetable Stack,
Little Creek Haloumi,
Gremolata & Balsamic
Reduction.

Jerusalem artichoke soup,
sourdough, horseradish
cream, prosciutto & petit
herbs.

Kataifi Pastry wrapped prawns,
cucumber salad, chilli jam, baby
coiander & thai caramel
dressing.

Five-Spiced crispy quail,
soba noodle and mango
salad.

The Blue Swimmer

Main

Dukkah encrusted chicken breast,
roast baby potatoes, eggplant and borlotti bean ragu.

Roast Pork Belly,
pea puree, apple & daikon radish salad, celeriac
chips.

Pan Seared Atlantic Salmon,
mash potato, asparagus, radish and a chilli & lime
hollandaise.

Lemon & Herb Risotto,
sautéed exotic mushrooms, basil oil & crispy kale.

Chargrilled Eye Fillet,
served with pommes puree, roast cherry tomatoes & red
wine jus.

Rosemary & Thyme encrusted Lamb Rack,
lemon potatoes, fresh spring green salad & a mustard
shallot sauce.

Dessert

Dark Chocolate Mousse,
salted caramel, short-bread
biscuit & fresh raspberries.

Vanilla-Bean Pannacotta,
served with lime & coconut
meringues, macadamia
crumble and rockmelon gel.

Baked Chocolate Tart,
served with vanilla-bean
ice-cream & fresh berries.

Chocolate Lava Cake,
served with raspberry sorbet
and biscuit crumble.

Cheese Platter For One,
served with lavosh, quince
paste and fresh fruit.

Trio of Desserts

The menu is subject to change due to availability and seasonality of produce.