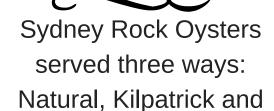
Entrée

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



Chardonnay & Eshallot

dressing

Roast Vegetable Stack, Little Creek Haloumi, Gremolata & Balsamic

Reduction.

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



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.

حث ا

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.