

Salt grill

by luke mangan ■■■■

Starter

- Grilled vegetables with truffled corn, Puglia bocconcini, ginger bread wafers, candied walnuts, honey thyme dressing V
- Kingfish carpaccio with ginger and shallot dressing, Meredith dairy feta
- Grilled tandoori spiced prawns with avocado and mango salsa
- Roast pork belly with star anise, cauliflower puree and green mango
- Pan seared foie gras and onion jam toasty, pumpkin soup with roast dukkah 80++

Main

- Mushroom risotto with chives, shaved parmesan, porcini foam and truffle oil V
- Tasmanian salmon with tempura prawn, Thai salad and spicy broth
- Chicken braised in red wine, heirloom carrots, pancetta, onions and mushrooms P
- Grilled rump with mash potatoes, mushrooms and pepper sauce
- John Dee Yarranbrook Queensland 150 day grain-fed ribeye 300g- broccolini with anchovies, chilli, almonds and lime dressing, smoky barbecue sauce 280++

Side

- French fries, rosemary salt
- Australian mixed leaf salad with eschallot and red wine dressing

Dessert

- Selection of ice creams
- Coconut panna cotta, staranise poached pears, pickled ginger, young coconut
- Passionfruit cheesecake, sheep's yoghurt, raspberry sorbet
- Goey chocolate tart, caramelised bananas, salted caramel ice cream
- Liquorice and lime bombe Alaska, liquorice jelly, sago, lime syrup