

Salt grill

by luke mangan ■■■■

Amuse

Lobster bisque with crab and corn, prawn toast

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, porchini 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

Goosey chocolate tart, caramelised bananas, salted caramel ice cream

Liquorice and lime bombe Alaska, liquorice jelly, sago, lime syrup