



## ENTRÉE

Heirloom summer salad

Moreton Bay bug dumpling  
hispi cabbage, citrus  
nori, brown butter

Sashimi of coral trout  
kohlrabi, finger lime, white nectarine

Crispy eggplant, sea scallops  
XO streaky bacon

Red prawn & roasted rice congee  
salted egg yolk, bottarga

Slow cooked pork belly  
southern squid, shiitake, pea greens  
smoked broth, kombu crackling



## MAIN

Blue-eye trevalla  
spiced lentils, miso, young garlic  
shaved macadamia, lemon jam

Steamed local pink snapper  
heirloom cucumbers, agretti & lovage

Confit of Maremma duck  
pickled cherries, green almonds  
kampot pepper, black fungi

Roasted Arkady lamb loin  
smoked harissa, green olives  
barletta onion, herb garden

Roast wagyu rump cap  
eschalot & buckwheat pudding  
horseradish emulsion

Koshihikari rice, silken tofu  
shiitake mushroom, nori  
sesame & perilla



DESSERT

Pavlova

Cherry jam lamington

Green mango granita  
vanilla & coconut

Crème caramel vs mille-feuille

Chocolate cake from across the water

Australian cheese

Peter Gilmore, Executive Chef  
Rob Cockerill, Head Chef