



## ENTRÉE

Heirloom summer salad

Sashimi of coral trout  
kohlrabi, finger lime, white nectarine

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

Red prawn & roasted rice congee  
salted egg yolk, bottarga



## MAIN

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

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

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

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



DESSERT

Chocolate cake from across the water

Green mango granita  
vanilla & coconut

Australian Cheese

Peter Gilmore, Executive Chef  
Rob Cockerill, Head Chef