



ENTRÉE

Heirloom summer salad

Grilled Moreton Bay bug
lemon emulsion, brown butter
lemon jam

Sashimi of coral trout
kohlrabi, finger lime, white nectarine

House made shiitake noodles
slow braised pork belly
sesame, perilla, buckwheat

Red prawn & roasted rice congee
salted egg yolk, bottarga

XO scallops
crispy eggplant, silken tofu
smoked bacon, XO crackers



MAIN

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

Steamed local pink snapper
heirloom cucumbers, agretti & lovage

Confit of Maremma duck
fresh currant grapes, black fungi
Kampot pepper

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

Roast wagyu rump cap
eschalot & buckwheat pudding
horseradish emulsion

Koshihikari rice
roasted mushrooms, nori, sesame



DESSERT

Pavlova

Cherry jam lamington

Green mango granita
vanilla & coconut

Neenish tart
mulberry ripple ice cream

Chocolate cake from across the water

Australian cheese

Peter Gilmore, Executive Chef
Rob Cockerill, Head Chef