



v- vegetarian, gf-gluten free, df-dairy free, vg-vegan, vo-vegetarian option

Dinner 2022

Pacific Oyster yuzu & chervil (df, gf) **	\$5.2each
Pandesal with smoked beetroot labneh, crispy garlic & sage (v)	\$18
Popcorn cauliflower, tossed in Kyoto glaze with fried garlic (vg, df, gf)	\$20
House cured duck ham, goose liver parfait, port gel on brioche	\$22
Szechuan chicken ribs with sweet fermented chilli sauce, pork floss & sesame (gf, df)	\$22
Hervey bay scallop tartare with finger lime, crispy guanciale & citrus oil (gf, df)	\$27.5
Farmed barramundi with charred green onion, XO sauce & local Asian herb salad (df)	\$42
Chili Seafood pappardelle; locally sourced tiger prawns, swimmer crab & bug tail, sauteed with spicey nduja salami, tomato concasse, fine herbs, white pappardelle, and clotted cream	\$54
Sous vide duck breast with Thai red curry & lychee slaw (gf, df, vo)	\$46
250g Wagyu striploin with burnt onion soubise, garden greens tossed with almonds **	\$88
200g eye fillet with potato pave, wild mushrooms, petite radish salad & black garlic jus (gf,vo)	\$59
Housemade gnocchi with truffle oil, wild mushrooms, walnut, finished with coconut cream & crispy kale (vg, df)	\$39
Shoestring fries with café de paris butter (gf, v)	\$10
Charred leek, goats yoghurt, cashew nut dukkah with herb oil (gf, v)	\$12
Tossed Asian greens (vg, df)	\$12
Strawberry smash, chocolate cremeux, strawberry coconut snowball & green ant meringue (gf)	\$16
Ube pannacotta, chewy fig, cashew nut crumble, berries & chervil (gf)	\$16
Wattleseed ice-cream, boozy coffee jelly, burnt white chocolate, kiwiberry & brandy snap	\$19

**Not included with half board package