

Ignite your Senses

Chef's Taster Plate- shared between 2

Salad of Thai style green pawpaw with local tiger prawns and nam jim

Locally smoked crocodile & scallop on sugar cane brochette

Asian spiced confit duck & shitake mushroom broth

Goat's cheese and caramelised onion tart with homemade pesto

Main Course - choice

Steamed fillet of local coral trout with thyme roasted kipfler potatoes and sesame seared bok choy finished with lemon aspen beurre blanc

Or

Slow roasted Black Angus sirloin served on truffled pontiac potato crush with grilled asparagus and native pepper berry scented red wine jus

Patisserie Dessert plate

kaffir lime and coconut tartlet

tropical bower mango & fruits of the forest set in Noble One jelly
couverture chocolate cake with velvet French chocolate mousse

note menu subject to change without notice.