

# Waters Edge

Four courses dinner \$82

Tartare of Yellow fin tuna, avocado cream, puffed rice,  
Sesame seed, pastry crisp

Venison carpaccio, soubise, pickled target beetroot,  
Shaved parmesan, sweet potato crisp

Duck Rilette on Croute, Barbeque Onions, candid cabbage  
Corn Croquette, Pole corn Salsa, corn puree

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Smoked salmon, pan tossed prawn on salmon cake, baby corn  
Twice cooked pork belly, pea puree, Apple puree, kale chips  
Beef Pithivier, Artichoke puree, Nigella seeds, Tomato chutney,  
Artichoke crisps

Mushroom tortellini, Trumpet Royale, Portobello Consommé

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Lemon sole fish finger, smoked potato mash, charred tomato,  
Shrimp and caper sauce

Lamb back strap, charred cucumber, baba Ganoush, rosemary jus  
Quail three ways, parsnip puree, beetroot gel,  
Hummus and bitter lemon sauce  
Pumpkin risotto spheres, pumpkin fondant  
Pumpkin veil

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Roasted chat potatoes with mustard dressing \$8

Gem lettuce with blue cheese dressing \$8

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Deconstructed lemon meringue, cream diplomat, coconut ice cream  
White chocolate Pannacotta, seasonal berries, passionfruit sorbet  
Warm chocolate tart, ginger snap, chocolate ice cream  
Cheese trio, nuts, dried apricot, Lavosh (\$4 supplement)