

Waters Edge

Four courses dinner \$82pp

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

Quail, sweet corn puree, raisin tapenade, sweet pepper drops

Chicken liver pate, poached prunes, dried figs, toasted brioche

Spinach and Tofu tumbleweeds, sage cream,
Red capsicum jam

Pan Seared Scallops, black pudding, burnt cauliflower puree

Caramelised pork belly, parsnip puree,
Apple and date chutney, puffed crackling,

Warm spatchcock pave and herb mousse,
Truffle mushroom cream, fennel seed wafers, hazelnut snow

Goat cheese and mushroom Pithivier, beetroot relish,
Nigella seeds, honey roasted baby carrot

Salmon, celeriac cream, Potato and dill cake,
dill and capers beurre noisette

Lamb back strap, Smoked aubergine puree, Dutch carrot,
Fondant potato and thyme jus

Crispy duck leg, carrot puree, blue lentils
Maple and clove sauce

Butternut Pumpkin Agnolotti, Peas, Radicchio,
Red Onion Gastrique and Truffle Beurre Blanc

Roasted chat potatoes with mustard dressing \$8

Gem lettuce with blue cheese dressing \$8

Deconstructed lemon meringue, candied citrus, coconut ice cream

Vanilla panna cotta , rosewater Chantilly, Strawberry sorbet

Warm chocolate tart , cocoa tuile, bourbon vanilla ice cream

Cheese trio, nuts, dried apricot, Lavosh (\$4 supplement)