

**THREE COURSE SET MENU**  
**\$80 PER PERSON**

**Entree**

Poached Spanner Crab, Jaffna Curry, Queensland Blue Pumpkin, Wild Rice GF

Glazed Lamb Belly, Watermelon Skin Sambal, Carrot, Coconut GF

Roasted Pork Belly, Yellowfin Tuna, Pickled Beetroot, Chilli Salt GF

**Main Course**

Sri Lankan Snapper Curry, Tamarind, Aloo Chop, Steamed Rice

Brown Butter Roasted Chicken, Creamed Kale, Apricot, Biquinho Peppers GF

Local Yellowfin Tuna, Chickpeas, Tomatoes, Spicy Prawn Sauce GF

**Dessert**

Queensland Pineapple, Sauternes Caramel, Lemon Sorbet, Chickpea Shortbread

Blueberry Parfait, Coconut Yoghurt, Roasted White Chocolate

Cheese Plate, Dried Fruits, Condiments

*Not all ingredients included in each dish are listed. Please let one of our wait staff know if you have any dietary requirements or food intolerances.*

*GF - Gluten Free*

*# - Items have not been listed as gluten free as there may be traces of gluten in cooking oil*

*V - Vegetarian*