

THREE COURSE SET MENU \$80 PER PERSON

Entree

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

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, Heirloom Red Rice, Corn, King Oyster Mushroom GF

Local Yellowfin Tuna, Miso Cured Pak Choy, Broccoli, Horseradish GF

Dessert

Queensland Pineapple, Sauternes Caramel, Lemon Sorbet, Chickpea Shortbread

Autumn Berries, Coconut Yoghurt, Roasted White Chocolate GF

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