

LUXE
FEBRUARY
PRIVATE DINING
2 COURSE \$60PP
3 COURSE \$70PP
SHARE SIDES \$7.5

ENTRÉE

GUEST'S CHOICE

Townsville half shell scallops with zhoug + pickled blueberries
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce
Tempura local zucchini flowers, whipped feta, pumpkin risotto, black garlic puree
Sashimi salmon, chili +soy ginger, avocado + wasabi puree, sea succulents
Duck breast carpaccio, hazelnut cream, Davidson plum, grains, hibiscus

MAIN

GUEST'S CHOICE

Corn + leek ravioli, blackened corn, sage, torched feta, caramelized onion puree
Rabbit tortellini, Jamón, cannellini cream, kale oil, parmesan quinoa wafer
Thai BBQ chicken, laksa sauce, bamboo fried rice, roasted pumpkin, lotus
Duck breast, ricotta tortellini, carrot, textures, savoy + Jamón foam, jus
Western Plains pork saddle, gnocchi, brussel cream, date, goats chevre, ash
MSA Black Angus eye fillet, baby carrot, almonds, olive soil, burnt onion, jus

SHARE SIDES \$7.5 PER ITEM

Chips, Murray River rosemary salt flakes, aioli
Tomato, capers, basil, grapes, mozzarella, shallot vinaigrette
BBQ broccolini, kale, hazelnut, manchego
Baby cos salad, avocado, gremolata

DESSERT

GUEST'S CHOICE

Raspberry + mango mousse cake, pistachio crisp, coconut ice cream
Our tiramisu- coffee mascarpone, chocolate sponge, Kahlua, Ebuta coffee ice cream
Chocolate caramel brulee, brandy wafer, vanilla ice cream
Affogato- House-made chocolate ice cream, almond biscotti, espresso, Baileys
Artisan cheeses served w/crisp breads, fruit chutney, quince, muscatels