



Entree

Organic quinoa, cranberries, shaved vegetable salad with shallot vinaigrette	\$18
Balsamic tomatoes, bread cream, toasted rye crumb, crouton, fried kale	\$22
Smoked barramundi parfait, pickled radish, avocado cream, fresh chives, crisp oyster	\$27
Pork croquette, roast capsicum, romesco, pickled mustard seeds, pepperonata	\$25
Tea smoked salmon, pickled lemon, anchovy and garlic puree, lemon gel	\$28
Kangaroo, spiced red cabbage, burnt onion, sweet onion puree, pickled onion	\$28

Main

Ruby snapper, roast corn with crab, baby zucchini, scallop mousse, corn cream	\$42
Roasted cauliflower steak, horseradish cream, cauliflower cous cous, radish, wine "jus"	\$32
Daintree barramundi curry, steamed jasmine rice, coriander and fresh lime	\$38
Roast chicken, spiced carrots, brussels sprouts, poached potatoes, semi dried carrots	\$43
King cobia, gnocchi, flaked almonds, mussels, crisp prosciutto, spring onion, salsa verde	\$40
Beef cube roll, caramelized endive, roast beets, smoked potato, black garlic, onion rings	\$45

Side Dishes

Green beans with garlic and chili	\$8
Garden Salad	\$8
Roast kipfler potatoes	\$8

For Two

Glazed beef short rib served with green beans, smoked potato and salsa verde	\$90
Low Isles "Bouillabaisse" served with crusty bread and rouille	\$92

SEASONAL CHANGES TO OUR MENU MAY APPLY





Dessert

Chocolate and coffee delice, strawberries, hazelnuts, feuilletine, raspberry sorbet	\$18
Yoghurt cremeux, dark chocolate ganache, salted caramel, blood orange sorbet	\$18
Toasted brioche, Pedro Ximenez prunes, butter crumble, vinegar gel, macadamia ice cream	\$18
Spiced poached pineapple, coconut chantilly, coconut sorbet, sponge cake	\$18
Three Australian cheeses: blue - cheddar – brie, homemade lavosh, quince paste	\$34
Chocolate ice cream, burnt butter ice cream, rhubarb sorbet	\$16
Selection of treats: nougat, marshmallow, coconut paste, caramel fudge	\$12

Dessert Wine

2014 Foxeys Hangout "Late Harvest" Pinot Gris, Victoria	\$16
2009 Rockford "Cane Cut" Semillion, South Australia	\$18

Armagnac, Cognac & Grappa

Hennessy VS	\$12
Delord '1985' Armagnac	\$19
Janneau 'Grand' Armagnac	\$22
Hennessy XO	\$26
Berta 'Tresolitre 2007' Grappa	\$28
Berta 'Bric Del Gaian 2006' Grappa	\$34

Port & Fortified Wine

Rockford VS Tawny	\$14
Penfolds Granfather Port	\$19
All Saints Grand Muscadelle	\$21
All Saints Grand Muscat	\$21

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