



SPRING SAMPLE MENU

Our Head Chef, Sarah Knights, loves to play around with food, so the menu below is representative only of what you might find each day. Please advise at time of booking if you have any allergies or specific dietary requirements.

Entree

CURED KINGFISH, DESERT LIME CREAM, FERMENTED DAIKON, WASABI OIL
PAPERBARK SMOKED POTATO, EGG YOLK, DASHI BUTTER
BLUE FIN, GERALDTON WAX, SEA HERBS

Main

ROAST CHICKEN, CHICKPEA MISO, ROAST FENNEL & LEEK, SALT BUSH
BEEF FLANK, ROASTED ONION, JALEPENO, MUSHROOMS
BBQ PORK NECK, BURNT APPLE AND ROSELLA, SEAWEED CRACKLE

Dessert

LEMON MYRTLE CHEESECAKE, MACADAMIA, CITRUS JAM
BAKED CHOCOLATE TART, WATTLESEED BUTTERSCOTCH, CREAM
QUANDONG PUDDING, CARAMELIZED WHITE CHOCOLATE, BUCKWHEAT ICE CREAM

Sides

POLENTA, PARMESAN, PEPPERBERRY
BROCCOLI, ANCHOVY, ALMOND
CRISPY POTATOES, SALTBUSH & VINEGAR

