

Waters Edge

3 Course Dinner @ AUD 95PP

Chef Choice Amuse-Bouche

Entrée

Buffalo curd

Three Way marinated Medley Tomatoes, Honey, Basil Rocket Pesto, Black Garlic, Lavash
(VEG | NF | GF | DFO)

Vadouvan Tiger Prawn

Seaweed and Kimchi Seasoned Chard Corn, Butter Beurre Blanc
(GF | NF | DFO)

Berkshire Pork Jowl

Apple and Fennel Puree, Chorizo Jam, Pickled Beetroot (GF | NF | DFO)

Pan Fried Quail

Smoked Mash, Chimichurri, Olives and Grapes, Shiraz Jus (GF | NFO | DFO)

Mains

Free range Chicken Breast

Spinach Puree, Witlof and Onion Jam, Root Vegetable (GF | DFO | NF)

Lamb Back Strap GLQ5+

Polenta Cake, Smoked Aubergine Puree, Pistachio Pesto, Marinated Feta, Pinot Reduction
(GF | DFO | NFO)

Fish of the day

Truffle Potato Cake, Romesco, Spring Herbs velouté, Berry Capers (GF | NFO | DFO)

Pan Fried Polenta

Wild Mushrooms, Butter Sauteed Spinach, Spinach Puree, Romesco, Kimchi Beurre Blanc
(VEG | NF | GF | DFO)

Sides

Truffle Fries with Parmesan \$12

Green Beans with Roast Almond (GF, DF, NFO) \$10

Desserts

Hazelnut Chocolate Mousse

Chocolate Feuilletine, Sour Cream Ice Cream

De-Constructed Calamansi Tart

Calamansi Curd, Fresh Berries, Soft Meringue, Coconut Ice Cream (NF)

Skip Dessert for Cheese

Cheese Course Upgrade \$10

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Cheese Plate \$25



Executive Chef Avi

GF-Gluten Free | DF-Dairy Free | NF-Nuts Free

GFO-Gluten Free Optional | DFO-Dairy Free Optional | NFO-Nuts Free Optional