

Waters Edge

3 Course Lunch @ AUD 77PP OR A la Carte

Entrée

Buffalo curd \$25

Three Way marinated Medley Tomatoes, Honey, Basil Rocket Pesto, Black Garlic, Lavash
(VEG | GFO | NFO)

Vadouvan Tiger Prawn \$25

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

Berkshire Pork Jowl \$23

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

Pan Fried Quail \$25

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

Mains

Free range Chicken Breast \$39

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

Lamb Back Strap GLQ5+ \$45

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

Fish of the day \$35

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

Pan Fried Polenta \$35

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 \$23

Chocolate Feuilletine, Sour Cream Ice Cream

De-Constructed Calamansi Tart \$22

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

Skip Dessert for Cheese

Cheese Course Upgrade for 3 Course \$10PP

Cheese Plate *2Cheeses \$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