

Waters Edge

3 Course Lunch \$75pp - 3 Course Dinner \$95pp (Entre', Mains & Dessert) - 3 Course Wine Pairing \$30pp

2 Course Lunch \$69pp (Mains & Dessert only) - A La Carte Lunch or Dinner

Starters

Clyde River Natural Oysters (6), Fresh Lemon (NF, GF, DF)	\$28
Prosciutto Miso Oysters (6), Smoked Ora King Salmon Caviar, Fresh Lemon (GFO, NF)	\$35

Entre'

Sour Dough, Coconut Hommus , Avocado Salsa (V, NF)	\$22
Oyster Mushroom Scallops, Portobello, Dragon Fruit, Roasted Hazelnuts, Pea Mint Puree (V, NFO, DFO, GFO)	\$25
Lamb Belly, Honey Glazed Sweet Potato, Roasted Almond Flakes, Lamb Jus (GFO, NFO, DFO)	\$28
Beef Ribs, Celeriac, Wilted Baby Spinach, Radish, Shiraz Reduction, (NF, GFO, DFO)	\$26
Boulettes De Lobster, King Salmon Caviar, Cherries, Red bell pepper Sauce (NF)	\$32

Mains

Chef Choice Fish, Golden Squash, Broccolini, Dutch Carrot, Tomato Coconut Emulsion (GFO, NFO, DFO)	\$45
100 Day GF Sirloin (MR), Herbed Mash, Asparagus, Baby Brussel, Dark Chocolate Jus (GFO, NF)	\$53
Pork Belly, Baby Carrot, Butternut Squash, Edamame Beans, Pepita Seed, Apple and Corn Puree (NFO, GFO)	\$46
Duck Breast, Broccolini, Baby Carrot, Radish, Cured Green Olives, Berries Sauce (GFO, NFO)	\$55
Sweet Potato Gnocchi, Wild Mushrooms, Butternut Squash, Almond Flakes (V, NFO)	\$45

Sides

Herbed Mash, Almond Flakes (NFO, V, GFO)	\$13
Potato Fries (NFO, DFO)	\$13
Green Beans (DFO, GFO, NFO)	\$15

Desserts

Chocolate Gateau, Dried Fig, Vanilla Ice Cream, Berries, Chocolate Soil (NFO)	\$25
French Lemon Tart, Dried Cherry, Chef Sorbet, Berries, Butter Crumb, Coulis (NFO)	\$25
Coconut Pannacotta, Butter Scotch Rochel, Dried Apricot, Berries, Chocolate Sand (DFO, NFO, GFO)	\$25
Cheese Plate (Assorted Cheeses) (NFO)	\$25
Affogato (GF, NF)	\$25

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

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

Note- 20% Public Holiday Surcharge Apply on Top of Final Bill on all Public Holidays. Lunch Service finished at 3:00pm and Dinner 10:00pm.

-Please turn over the page for 5 Course Degustation Menu-