

Waters Edge

5 Course Chef Degustation Menu

Lunch \$99pp - Wine Pairing \$50

Dinner \$119pp - Wine Pairing \$50

1st Course

Clyde River Natural Oyster, Fresh Lemon (NF, GF, DF)

2nd Course

Slipper Lobster Tail, King Salmon Caviar, Red bell pepper Sauce (NF)

3rd Course

Lamb Belly, Honey Glazed Sweet Potato, Roasted Almond Flakes, Lamb Jus (GFO, NFO, DFO)

Mains

100 Day GF Sirloin (MR), Herbed Mash, Asparagus, Baby Brussel, Shiraz Jus (GFO, NF, DFO)

Sides (Subject to Extra cost)

Herbed Potato Mash, Almond Flakes (GF, NFO) \$13

Green Beans, Almond Flakes (DFO, GF, NFO) \$15

Potato Fries (DF, NF) \$13

Desserts

Chocolate Gateau, Dried Fig, Vanilla Ice Cream, Berries, Chocolate Sauce (NF)

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

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 3:30pm and Dinner 10:30pm.

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