

Silver Menu

House baked Bread with Maple Butter

ENTREES

Bangalow Pork Belly

Bean sprout and herb salad, sticky Vietnamese dressing
and pickled ginger

Kingfish Ceviche

Green chilli, lime and coriander cured, coconut espuma, soy
and crispy shallots

Arancini (V)

Forest mushroom, goats cheese, sweet garden pea puree, lemon and
tarragon sour cream, reduced balsamic and toasted pistachio

MAINS

Pan Seared Daintree Barramundi (gf)

White onion velouté, sautéed baby potatoes, roasted fennel
and broccolini

Slow Braised Lamb Shank

Buttered potatoes, minted pea puree, baby carrots and red wine jus

House Made Gnocchi (v)

Sauteed farm oyster mushrooms, pumpkin puree, toasted pine nuts,
crispy basil leaves, truffle oil and parmesan

DESSERT

Petite Tasting Plate

Textures of chocolate

Rhubarb Crumble

Citrus Cloud

Please advise staff of any allergies