

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)

Sundried tomato and sweet onion, burnt goats' cheese, spiced poached nashi pear, cranberry jam and toasted pecans

Mains

Pan Seared Daintree Barramundi (gf)

Cauliflower and vanilla puree, sauteed potatoes, roasted fennel, red onion and broccolini

Slow Braised Beef Cheek

Whipped potatoes, roast baby vegetables, beetroot pesto and red wine jus

House Made Gnocchi (v)

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

Desserts

Petite Tasting Plate

Textures of chocolate

Mango Cheesecake

Citrus Cloud

