

## 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

Taste of the Tropics

Banana Snickers

