

## Gold Menu

House baked Bread with Maple Butter

### ENTREES

#### **Bangalow Pork Belly**

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

#### **Kingfish Ceviche**

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

#### **Char Grilled Malaysian Tiger Prawns (gf)**

Malaysian chilli and coconut sauce, coriander, lime and toasted coconut

#### **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, sauteed baby potatoes, roasted fennel and broccolini

#### **Oven Roasted Moreton Bay Bugs**

Red Thai curry sauce, chilli and lime, Vietnamese mint, lychees sauteed green beans and steamed Jasmine rice

#### **Flame Grilled Eye Fillet**

Dauphinoise potato, red onion compote, creamed butternut, sauteed broccolini, slow roasted garlic and pinot noir 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