



## **5 Course Chefs Tasting Menu**

### **Tahitian Lime & Vanilla Marinated Tiger Prawns**

Pear tomato, avocado, cucumber Jalapeño gelee & shiso cress

### **Pan Seared Bay Bug Tail**

Petite herb butter, shaved fennel, grapefruit & walnut salad

### **Ravioli of Twice Cooked Duck**

Confit of shitake & cassia bark cream reduction

### **Herb Crusted Beef Eye Fillet**

Truffle mash, asparagus, wild mushrooms & sauce béarnaise

Or

### **Pan Seared Barramundi Fillet**

Broccolini, bok choy, tiger prawn crisp nori roll, citrus salad & nahm jim

### **Classic Crème Brulée**

Pistachio biscotti