



## **Entrée**

### **Moroccan Tiger Prawns**

Kashmir crust, sauté of chickpea tabouli & green olive tapenade crouton

### **Scallop & Tuna Trio**

Sashimi of Yellow Fin, scallop ceviche & seared scallops in nori dust

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

Confit of shitake & eschallot with cassia bark cream reduction

### **Vine Ripened Tomato Carpaccio (Veg)**

Basil, vincotto & sea salt with goats cheese & lime tartlet

## **Main**

### **Black Angus Eye Fillet**

Green pea & pancetta roesti, house dried tomato petals,  
parmesan crusted artichoke & port wine jus

### **Daily Reef Fish Fillet**

Pan seared Nannygai on blue swimmer crab croquette  
with lime & lemongrass veloute

### **Leatherwood Honey Glazed Duck**

Oven roasted breast with bok choy & sumac roasted pumpkin,  
confit duck leg, sweet potato puree, roasted eschallot & duck consommé

### **Cajun Eggplant Stack**

Tomato & goats cheese layers, parmesan artichoke & pistachio crumbs

## **Dessert**

### **Bittersweet Chocolate & Cherry Frangipane Tart**

Raspberry coulis, white chocolate truffled cream & glass wafer

### **Mango & Kaffir Lime Crème Brulee**

Pineapple & ginger confit, coconut sorbet & pistachio tuile

### **Tropical Sorbet Trio**

Watermelon & lychee salsa, tapioca pearls & spiced cigar wafer

From July 2010