

Seafood menu

Degustation Seafood Menu - January 2012
\$95.00 p/p with wines matched (110 ml glass)
\$79.00 p/p without wine

Amuse Bouché

Marco Pierre Whites mussel and saffron soup topped with Tropical lobster medallions
Ravenshead Chardonnay

2nd Course

Hiramusa kingfish ceviche topped with lime zest and rocket salad drizzled with extra virgin olive oil
Nick O'Leary Riesling

3rd Course

Alaskan king crab and coriander tortellini on a preserved lemon and watercress salad with Champagne cream sauce
Clifford Bay Sauvignon Blanc

Sorbet

Japanese slipper shot

4th Course

Lightly spiced Dukkah crusted crispy skin Queensland snapper salad with a quail egg, green bean, tomato, and cos lettuce Niçoise salad dressed with anchovy aioli
Lerida Estate Pinot Rosé

Dessert

Trilogy of Summer

- *Amarula Crème Brulee with lime, cardamom and almond biscotti
- *Forrest berry pudding – layers of brioche soaked in Cassis and freshly poached berries
- *Classic peach Melba – Saffron and Riesling poached peach on a bed of vanilla bean ice cream, raspberry coulis and pistachio dust topped with a thin toffee lattice
Prince of Orange Mistelle Blanc

Restaurant