Beach Club

three course menu **$95**

entrée

scallop ceviche
lime, coconut, tomato, green chilli, capers, coriander

chilled moreton bay bugs
green papaya salad, nam jim dressing, peanuts

malaysian style coconut cream curry
local seafood, fragrant rice, fried garlic, cabbage, black sesame

crispy char sui marinated pork belly
mango, pineapple, grapefruit and chili salsa, soy emulsion, sesame crumb, soy pearls

chilled queensland tiger prawns
celeriac remoulade, tomato and caper salsa, crispy serrano ham

main

new zealand salmon
pommes puree with horse radish and dill, cauliflower veloute, green peas

flinders island 'salt grass' lamb rack
celeriac puree, beans and confit garlic, tomato and caper salsa

house made linguine
moreton bay bugs, queensland tiger prawns, market fish, chorizo, cream of cider reduction, gremolata bread crumbs

market fish
sauce vierge, asparagus, broccolini, baby corn, garden leaves

200g grain fed centre cut eye fillet
olive and pistachio potato rosti with hot english mustard, sautéed greens, exotic mushrooms, cherry tomatoes, rosemary jus

dessert

raisin and macadamia parfait

chocolate torte

whipped vanilla bean cheesecake

milk chocolate mousse

affogato - espresso coffee, house made vanilla ice cream, liqueur

cheese - choice of two - fontina soft cows cheese, italy / gorgonzola dolce, italy / aged cheddar, tasmania

menu is subject to change. please inform us of any
allergies or dietary requirements. vegetarian menu available on request.

tasting menu

amuse bouche

heirloom tomato salad
tomato granita, micro herbs, tomato essence, balsamic pearls, goats curd
nv piper-heidsieck cuvee brut, reims, france

house cured salmon
cream cheese and chives, poppy seed crouton, crispy beetroot panko crumb, pickled radish
2016 the yard 'riversdale' riesling, frankland river, western australia

crispy char sui marinated pork belly
mango, pineapple, grapefruit and chili salsa, soy emulsion, sesame crumb, soy pearls
2016 robert oatley 'finisterre' chardonnay, margaret river, western australia

palate refresher

petit eye fillet
buttered carrot puree, sautéed greens, asparagus, rosemary jus
2014 cherubino shiraz, frankland river, western australia

chef's house made limoncello

chocolate torte
salted caramel ice cream, raspberry puree, honeycomb, almond crumb
nv campbells rutherglen muscat, rutherglen, victoria

coffee / tea

125 per person
tasting menu designed for whole table participation only
premium wine match available – add 75 per person

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