



HAMILTON ISLAND
YACHT CLUB
GREAT BARRIER REEF AUSTRALIA

starters

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| coffin bay oysters | 28 |
| oyster crème, samphire pickle, eucalyptus snow | |
| duck parfait | 28 |
| applewood smoke, curry granola, earl grey and apple jelly, brioche | |
| sea scallop | 32 |
| indian spiced carrot, black pudding, caraway crumble, spinach pakora | |
| tuna x2 | 30 |
| tataki, basil, fennel powder, grape fruit marmalade, tapioca dashi tartare mushroom soy, sesame wasabi espuma | |
| compression in pork | 30 |
| foie gras, sherry vinaigrette, radish, pommery emulsion, pickles | |
| smouldered king salmon | 32 |
| spanner crab, brown butter emulsion, warm potato, horseradish espuma | |

executive chef
Trent Dawson

bommie endeavors to source and present a wide array of australian and whitsunday seafood, menu is subject to change due to seasonal nature and produce. whilst all care is taken to accommodate allergies and intolerances we are unable to guarantee that all dishes will be allergen free.



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main plate

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|---|-----|
| red gate farm partridge seethed, smoked, malabar spinach, speckkrautsalat, puffed quinoa, black garlic | 50 |
| great southern lamb romesco, black fig, espelette pepper, amber fennel, buffalo yoghurt | 52 |
| piccata of reef fish moorish spice, buratta, tomato, pickled choko, sugar snap, clam nage | 48 |
| market fish redefined daily | 48 |
| tajima 6+ wagyu striploin parmesan, polenta, popcorn, buttered kimchee | 55 |
| variation in octopus and rabbit fennel, pimenton, butternut & reggiano chawanmushi, Iberico ham, jus jerez | 48 |
| | |
| tasting menu – 5 courses <i>whole table participation is required</i> | 140 |
| matching wines | 80 |