

Bonnie

SAMPLE MENU

\$195pp

BREAD | CONDIMENTS

Sourdough, pine oil, smoked paperbark butter, macadamia purée, wattle seed crisp

SQUID INK | NATIVE FINGER LIME

Squid ink choux, smoked salmon mousse, native finger lime

SOUTHERN YELLOWFIN TUNA | SEAWEED | SUCCULENTS

Yellowfin tuna, burnt nori dressing, sea pearls, cucumber

LOCAL CUTTLEFISH | CAULIFLOWER | PUFFED GRAINS

Whitsunday cuttlefish, koji roasted cauliflower, umami textures

VENISON PASTRAMI | NATIVE WATTLESEED | SMOKED BEETROOT | BLACK GARLIC

Cured venison in wattle seed seasoning, smoked beetroot, black garlic puree

CUVÉE CHOCOLATE TEXTURES | WAGYU FAT ICE CREAM

Cuvée chocolate, whisky sultanas, milk ice cream finished wagyu fat