

# Bonnie

three course sample menu

\$145 per person

first course

sake kingfish sashimi - yuzu - caviar - shiso - granita

berkshire pork - scallop - watermelon - kaffir lime - sesame - soy

queensland tiger prawns - house made farfalle - gremolata - capers - chilli

kangaroo tartare - fennel seed lavosh - caper - chilli - mustard emulsion - horseradish

second course

seafood risotto - moreton bay bug - crab - lemon - fennel - vine ripened tomato

flinders island lamb rack - dutch carrot - shallot - broccolini - pine nut - red wine jus

pan seared market fish - soft shell crab - spiced coconut emulsion - bok choy - lime

duo of duck - house made tortellini - goats chevre - cavolo nero - pistachio - jus gras

third course

coconut bavarois - mango - pineapple - lychee - ginger

szechuan crème brûlée - rhubarb - strawberry - pistachio

passionfruit souffle - smoked milk chocolate - wattle seed

australian cheese plate - house made lavosh - honeycomb - quince

food allergies and intolerances: whilst all care is taken when catering for special requirements, please note within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi, dairy products and gluten.

please note a 10% surcharge applies on Sundays and 15% on Public Holidays.  
a 1.25% surcharge applies to bill totals (inclusive of any applicable sunday and public Holiday surcharge) for all 'credit' and 'tap and go' transactions made via credit or debit card.

fee free payments can be made via EFTPOS by inserting your card and using a cheque and/or savings account at the terminal.

# Bonnie

tasting sample menu

groups of 6 or more are required to dine from this menu

\$195 per person

house baked bread - amuse-bouche

sake reef fish sashimi - yuzu - caviar - shiso

scampi - mango - chilli - finger lime - betel leaf - soy

house made moreton bay bug tortellini - bisque - gremolata - black caviar

beef tenderloin mb+9 - dutch carrot - baby leek - asparagus - red wine jus

palate refresher - chefs house made limoncello

house made croissant - beurre noisette financier - orgeat - green almond

australian cheese plate - house made lavosh - honeycomb - quince

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