



PRIVATE DINNER MENU *By Chef Yuki Higashi*

Entrée

Miso and sake cured salmon, compressed daikon, wasabi lime dressing, dried wakame (gf, df)

Seared tiger prawns, black rice, sweet corn, sesame and seaweed salt (gf, df)

Beef tataki, radish and apple salad, ponzu, parmesan crisp (gf)

Braised pork cheeks, shiitake dumpling, chilli shrimps, prune hoisin (df)

Torn buffalo mozzarella salad, smoked heirloom tomatoes, sherry soy vinaigrette, olive dust, pine nuts (v, gf)

Main

Market fish, dashi braised roots, nori, edamame chilli crush, cress (gf, df)

Harvey beef fillet, beetroot and potato terrine, broccoli, red miso shallot jam, port reduction (jus) (gf)

Barramundi, roasted sweet potato, turmeric coconut, bok choy, smoked honey shoyu (gf, df)

Lamb cutlets, asparagus, roasted buckwheat, aromatic herb salad, pan jus (gf)

Duck breast, grilled pineapple, cauliflower, tamarind glazed cashews, blacken coconut (gf, df)

Lemon accented ravioli filled with spinach and ricotta, marinated Japanese mushrooms, crispy artichoke, chive oil (v)

Dessert

Baked soufflé cheesecake, rhubarb ginger compote

Dark chocolate tart, whipped macha, hazelnut, mango

Brandy pumpkin trifle, Azuki mousse, compressed persimmon (gf)

Warm lemon pudding, Cointreau and white chocolate semifreddo, pistachio (gf)

Lemon thyme panna cotta, roasted peach sorbet, aged balsamic (gf, df)

Cheese board (serves 2) - carefully selected local and imported cheeses - semi hard, soft and blue - with assorted accompaniments and crackers