

END-OF-YEAR CELEBRATION

Sit Down Dinners (min 4pax)

Sample @\$58pp

Seared Scallops, Red Nahm Jim, Coriander & Lime
Roasted Heirloom Carrots, Smoked Honey Labneh, Preserved Lemon & Almond
Caramelised Pumpkin, Spiced Chickpea, Tomato-Chilli & Coconut Yoghurt
Smoked Duck Breast, Pickled Grapes, Pomegranate, Sauteed Greens & Fig Balsamic
Grilled Broccolini, Teriyaki Glaze & Sesame

Sample @\$72pp

House Baked Focaccia, Local Olive Oil & Fig Balsamic
Seared Scallops, Red Nahm Jim, Coriander & Lime
Miso Roasted Eggplant, Togarashi, Pickled Daikon & Shiso
Seared Barramundi, Charred Leek, Szechuan Vinaigrette & Roasted Nori
250g Pinnacle MB2 Top Sirloin Steak, Chilli Jam, Charred Cucumber & Green Beans
Smoked Kipfler Potatoes & Crème Fraiche
Burnt Apple Parfait, Toasted Marshmallow, Crème Fraiche & Macadamia

Chef's Selection "Feed Me" from \$65pp

