



Diner Menu

\$90.00 pp

Beetroot Terrine with whipped Goat's Cheese on a Flaxseed biscuit

Coconut Prawn with Apple Salsa

Fleur de Salmon

Fresh salmon crumbed in a mixture of seaweed, French Tarragon and parsley and wrapped in nori sheet, served with spiced avocado cream, on a Thai-style wafer crisp

Entrée

Abalone Three - Way:

Truffle oiled infused and Charred Abalone with spicy Mayo & Lumpfish Caviar

Beetroot infused Abalone with Orange & Avocado Salsa

Abalone with Seaweed & Cucumber Salad with Ponzu Dressing

Main

Salmon Confit with Potato Puree & Dill Crème Fraîche

Poached Salmon in olive oil, served with potato puree, dill crème fraiche, crispy salmon skin

Sides: Asparagus, Baby Carrot

Cauliflower Monay

Dessert

Pina Calada Pana Cotta with Pineapple Compote

Served with coconut ice cream, toasted coconut and dehydrated pineapple