



## Diner Menu

\$90.00 pp

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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*

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### 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

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### 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

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### Dessert

Pina Colada Pana Cotta with Pineapple Compote

*Served with coconut ice cream, toasted coconut and dehydrated pineapple*