

# Menu

Seared Scallops with prosciutto, gorgonzola sauce, truffle honey & caviar 21

Crispy Hawkesbury squid with fresh lime and spicy mayonnaise 18

Charcuterie Board ~ Seasonal selection of meat cuts, muscatel, rosemary crostini & lavosh 18



Humpty Doo Cuban Bon Bon, fillet in fillo pastry with herb pesto, tomato concasse & caviar 22

Crab orecchiette, Queensland Spanner Crab with cherry tomato, chilli oil and crispy parmesan 26

Wild Barramundi on pea puree with sea grapes, wild mushrooms & Element 8 Rum jus 26

Crispy skin chicken breast with herb stuffing, pumpkin vichyssoise, and alfalfa salad & salsa verde 26

Grilled cured pork belly with celeriac puree, Appleton Rum glaze & rosemary gremolata 26

Barbeque Beef brisket, with jungle-slaw & chilli jam & a Zacapa XO Rum reduction 26

Lamb rump with frekkeh on truffle pomme puree and rosemary jus 26



Iceberg salad with pomegranate, spiced cauliflower, Dutch carrots & yogurt vinaigrette dressing 12

Broccoli, Asparagus & Quinoa with crushed almonds, spiced roasted carrots & aged parmesan 16

Rosemary potatoes & Brussel sprouts with teardrop tomatoes and black garlic aioli 16



The Black Mamba ~ Rhubarb compote, sweet sand, rum clement mascarpone, black earth soil, mango ganache & honey comb 15

Coconut Panna Cotta with rum pineapple caramel, toasted coconut and 22 karat angel tears 15

Velvet Brownie with pomegranate jelly, blood orange and strawberry cream 15

Cheese Board ~ Seasonal selection of cheese, fresh fruit and house chutney 18