

NATURAL 9

ENTRÉE

Oysters

Sparkling Wine Granita with Lemon and Black Pepper Pearl
6pc \$26

Pan Seared Scallops

Roast Chicken Dashi, Radish and Ink Tuille
\$19

Milk Poached Seared Free Range Chicken

Soy Bean Puree, Beetroot and Fava Beans
\$18

Sake Citrus Cured Salmon

Cucumber, Lime Sauce, Sake and Rose Jelly, Crème Fraiche and Grilled Baguette
\$19

Water Chestnut and Celeriac Tortellini

Shitake, Ginger and Spring Onion Broth
\$18

MAIN

Flinders Island Salt Grass Lamb Rump

Carrot Gnocchi, Sweet Garlic, Fennel, Pea and Mint Salad
\$36

Grimaud Duck Breast

Sichuan Pepper and Honey Glazed Veal Sweetbreads
Brandy Stewed Blood Orange Preserve, Sugar Snap Peas and Pistachios
\$36

Pan Roasted Blue Eye Cod

Cauliflower, XO Sauce and Orange Vanilla Jus
\$35

Grilled Tajima Wagyu Beef Filet 7 Grade

Dried Cherry Jus, Dutch Cream Potato Purée, Blue Cheese
Crispy Onions
\$65

ASIAN SPECIALTIES

Duck Fried Rice

Duck Egg, Broccoli and Dutch Carrots
\$28

Lemon Grass and Ginger Prawns

Choy Sum and Crispy Noodles
\$27

Seafood Soup

Egg and Fat Choy
\$25

Kung Pao Bangalow Pork

Red Rice and Cashews
\$29

DESSERT

White Chocolate & Chilli Bread Pudding with Vanilla Ice Cream

\$13

Belgian Waffle, Valrhone Chocolate Mousse, Walnut Marshmallow

Banana and Pistachio Bavarian Cream

\$16

Matcha Dusted Honey Anglaise, Mandarin and Macadamia

\$13