

Entrée



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Smoked pork and duck liver terrine, walnut crostini, cornichons and cumberland jelly

Salad of picked crab and ocean prawns with green mango, coconut crisp, betel leaf and nouc cham

Fine tart of smoked beetroot and goat's curd with caramelised olives, cress and hazelnuts

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Main

Black Angus eye fillet, smoked tomato, Basquaise vegetables, pink peppercorn butter and merlot jus

Hiramassa kingfish with serrano ham and brioche crust, roast fennel cannelloni, eggplant, soft herbs and lemon vinaigrette

Confit Grimaud duck, broccoli sprouts, chick pea and rosemary crisps and a spiced orange sauce

Tian of marinated vegetables, dodoni fetta, white bean humus, rocket and cashew pesto

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Dessert

Trio of Azafran ice-creams with brandy snaps and strawberries

Turkish delight pannacotta with pistachio ice-cream and fairy floss

Bitter chocolate and coffee mousse, chocolate wafer and muscovado ice cream

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Trio of Azafran ice-creams with brandy snaps and strawberries

Turkish delight pannacotta with pistachio ice-cream and fairy floss

Bitter chocolate and coffee mousse, chocolate wafer and muscovado ice cream

Main + Dessert = \$49.5 Entrée + Main = \$58.5 3 Courses = \$68.5

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