

# Dinner

## FIRST WAVE

- fijian kokoda** .....36  
mahi mahi ceviche, sea urchin, coconut chili, salmon roe
- torched yellowfin tuna poke**.....42  
heart of palm, yuzu emulsion, sesame coconut tuille, pickled cucumber, avocado
- spiced brine pork belly** .....44  
green apple, lime vinaigrette, prawn, lumpfish caviar
- torched 'ora king' salmon** .....40  
mushroom & bacon broth, egg yolk cream, pickled radish, ota fern
- local yellowfin tuna & smoked pork belly** .....44  
compressed melon, pork crackling, apple cider pearls
- smoked duck** .....36  
egg, onion, soft tofu, mushrooms, sesame, dashi broth
- cream of scallop soup** .....38  
cappo collo, spring onion, leek, mushroom, green peas
- cauliflower soup** .....30  
63 degree egg, truffle oil, crouton
- tomato consomme** .....36  
heirloom tomato, goat's curd, confit onion, edamame beans, herb oil

## SHARING

- sashimi & yuzu cured salmon** .....68  
wasabi foam, pickled ginger, soy mirin pearls

## MAINS

- mahi mahi** .....58  
scallops, broad beans, potato, duck ham, local clam juices
- beef filet** .....70  
lentil, asparagus, potato fondant, port jus
- lamb back strap** .....68  
herb crepe, chicken mousse, aligot potato puree, baby beets, port jus
- confit of walu filet** .....58  
prawns, baby beets, radish, smoked prawn butter
- duck breast** .....70  
celeriac, brussel sprout leaves, duck leg croquette, cherry jus

## VEGETARIAN

- mushroom & spinach risotto** .....40  
truffle oil, parmesan, asparagus, micro herbs
- vegetable tart** .....  
haloumi cheese, beetroot, broccoli, tomato, corn puree, white bean, green peas

- tempura vegetable** .....42  
zucchini, cauliflower, eggplant, confit tomato, corn puree, white bean, green peas

## SEAFOOD MARKET PRICE

- local daily catch** .....mp  
displayed on ice
- rock lobster** .....mp
- bay bug tails** .....mp

## FROM THE LAND

- black onyx beef tenderloin 200g** .....86
- grass-fed scotch fillet 300g** .....74
- black onyx sirloin 250g** .....82
- half roast chicken** .....52  
served with your choice of 1 sauce & 1 side

## SIDES

- baked pumpkin, feta cheese, thyme** ..15
- creamy mashed potato** .....14
- sautéed broccoli, garlic, almonds** .....15
- hand cut steak fries** .....12
- mixed garden salad, balsamic glaze, parmesan** ..12

## SAUCES

fijian bongo chili sauce, red wine jus, peppercorn sauce, mushroom ragout, béarnaise sauce, fijian bush lemon butter, lolo sauce

## LAST WAVE

- chocolate marquise** .....28  
candied almonds, orange caramel sauce
- berry delice** .....26  
chocolate, coral sponge, coconut almond soil, macaroon
- passionfruit & coconut mousse**.....26  
mango sorbet
- chocolate & pear tart** .....26  
candied orange, vanilla cream
- banoffee pie**.....26  
pecan nuts, local banana, cream, toffee
- australian artisan cheeses** .....40  
fruit paste, dried fruits, walnut & raisin bread

