





## LAND

### START

Pancetta Wrapped Chicken, Sun-Dried Tomato Cream, Onion Texture  

### CONTINUE

Braised Rabbit Filled Pasta, Celeriac Puree & Grilled Chicory, Homegrown Oregano Oil  

### TAKE A BREAK

Candied Butternut & Orange Sherbet 

### BIG



Grilled Black Angus Beef Fillet Steak, Duck Fat Potato, Zucchini, Creamed Carrot 

### FINISH

Valrhona Chocolate Soft Pliable Ganache 

## GREEN

### START

Kadaif Filo Wrapped Vegan Halloumi, Smoked Hummus, Sweet Chili   




### CONTINUE

Green Lentils & Potato Pancake, Grilled Carrot, Carrot Top Pesto 

### TAKE A BREAK

Candied Butternut & Orange Sherbet 

### BIG

Spinach Rye Flat Bread, Confit of Tomatoes, Celeriac & Garlic Sauce, Pickled Onion   

### FINISH

Baklava    / Rose Ice Cream 

## SEA

### START

Seaweed Salmon, Grilled Winged Beans, Kimchi Mayo  

### CONTINUE

Prawns Pearl Tempura, Anchovy Saffron Sauce   

### TAKE A BREAK

Candied Butternut & Orange Sherbet 

### BIG

Hot Nicoise of Line Caught Yellowfin Tuna 

### FINISH

Gluten Free Mango & Coconut Mousse

## SPOIL YOURSELF

### PALM GRILL MEAT BOARD USD115

Cape Grim Beef Fillet Steak, Lamb Cutlets, Twice Cooked Beef Cheek, Duck Confit, Chicken Fillet Blistered Heirloom Tomatoes, Roasted Asparagus, Garlic Roasted Potatoes, Pink Peppercorn Sauce 

### SEAFOOD BOARD USD115

Roasted Lobster, Scallops, Green Lip Mussels, Octopus, Jumbo Prawn Twice Cooked Corn, Buttered Potatoes, Salad, Onions-Chili Salsa, Passionfruit & Fennel Butter  

Prices are quoted in US Dollars and are subject to 10% Service Charge & 16% TGST  
Menu prices and menu items are subject to change without prior notice.