
5 COURSE MENU + MATCHING WINE

PORK

Ham hock terrine, parsley, capers, wholegrain mustard, pickled spring vegetables, truffle aioli

SALMON

NT Green ant gin & local beetroot gravlax, Tasmanian salmon, pickled cucumber, horseradish cream

SOLE

Classic French inspired Sole Meunière, parsley, capers, baby vegetables, lemon beurre noisette

BEEF

Beef bourguignon, Tableland beef blade, carrot, celery, pommes puree

CRÈME BRÛLÉE

Daintree Vanilla Crème brûlée, macerated Davidson plum