

KITCHEN AND BAR

OONLITE 650,000++/pax

Amuse Bouche Tuna tataki with seaweed cream and tropical fruit chutney

STARTER Five Spice Duck Breast

One night marinated duck breast with carrot and orange purée, pickled jelly, grape sauce and asian green

SOUP

Green Peas

Light soup top with truffle form, fresh herbs gourgane, sundried tomato, watercress and crispy pork

MAIN COURSE Seared Salmon

Pan-seared tasmanian salmon, malay curry sauce infused with torch ginger, truffle orzo and fennel confit

Or

Fillet Mignon

Grilled australian beef tenderloin with rosti potato, baby carrot, asparagus, shallot confit and red wine sauce

DESSERT

Chocolate Mousse

Smooth texture mousse with strawberry glazed, crunchy chocolate soil and mix berry sorbet