

360

BAR AND DINING

entrée

goat's cheese (v)

goat's cheese & beetroot parfait, caramelised red onion

tuna tataki

yellow fin tuna, asparagus, fried courgette & lime dressing

duck rilette

12 hour duck confit rilette, port jelly, petit salad

main

salmon

olive oil poached salmon fillet, panzanella salsa, ortiz anchovie, smoked tomato crème fraiche

chicken

free range chicken breast, mushroom duxelle, potato roesti, port roasted shallot puree

pork

pork cutlet "en crépinette", buttered cavalo nero, pear & bacon risotto

side dishes \$11

paris potato puree

fries with rosemary salt

buttered seasonal greens

leaf salad, lemon vinaigrette

dessert

brulée

vanilla bean crème brulée, sous vide strawberries

coconut cake

coconut & lime syrup cake, citrus cream, lemon curd

chocolate

milk chocolate pannacotta, chocolate feuilletine biscuit, caramelised banana