

Evoo

ENTRÉE

Cream of lobster, tomato and fennel bisque with seared scallops and a tortellini of scampi with coconut cream and kaffir lime leaf

18

Local banana prawns wrapped in crisp kataifi pastry accompanied by a salad of fresh pomegranate, Persian feta, shaved fennel and baby leaf, drizzled with smoked paprika and lemon dressing

19

Warm organic beef fillet layered with pickled beetroot, truffle ciabatta wafers, horseradish cream and wild rocket, finished with Cabernet Sauvignon vinaigrette

20

*Six fresh Coffin Bay oysters with:
Lime granita and salmon pearls 22*

Balsamic cured house smoked bacon, spicy sauce, and cream leek puff 24

Salsa rosa and grilled brie 22

Selection of all of the above 24

Natural 18

Chef's tasting plate

23

Slow roasted black Berkshire pork belly and seared North West scallops accompanied by caramelised nashi pear, watercress and black sesame salad with star anise glaze

19

Balmain bug meat with leek and fennel, encased in fresh lemon and saffron pasta accompanied by asparagus tips and baby tomatoes, drizzled with a chive buerre blanc

22

Sugar lime cured trout belly, NT pearl meat ceviche with herb and caper trout tartare accompanied by salsa rosa, nigella and onion toasted brioche and salmon caviar

20

Twice baked goat's cheese soufflé with toasted walnut pesto, beetroot grissini, pear and rocket, dressed with apple balsamic

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MAIN COURSE

Pancetta wrapped, pan seared Cape Grim grass fed beef fillet with a leek, potato and lobster galette, sautéed greens and tarragon emulsion

45

Char-grilled grade nine Wagyu sirloin accompanied by pont neuf potatoes crisped in duck oil, with red wine vinegar jus and garlic green beans

69

Crispy skinned Tasmanian ocean trout accompanied by carpaccio of seared scallops crusted with gremolata, zucchini noodles and shaved fennel finished with lemon passion fruit sabayon

38

Manjimup black truffle and green vegetable risotto accompanied by pine nut crusted oyster mushrooms, courgette ribbons tossed with fresh herbs and Persian feta, drizzled with warm egg yolk and white truffle oil

30

Pan fried fresh fish fillet of the day accompanied by a local prawn mechouia with saffron aioli, golden kipfler potato and roasted garlic crumb and lemon oil dressed greens

38

Seared juniper berry crusted kangaroo loin accompanied by a potato, pumpkin and turnip gratin and snake beans finished with a hibiscus flower syrup and Dijon mustard crème

32

Amelia Park WA lamb rack resting on lamb shank and French lentil braise with butternut pumpkin and honey puree, finished with a fresh pomegranate mint dressing and plum glaze

39

Duo of confit duck Maryland and citrus salt rubbed duck breast accompanied by a colcannon of house maple cured bacon, celeriac, sweet potato and cavolo nero, drizzled with citrus gastrique and Madeira jus

38

Whole roasted deboned quail stuffed with porcini mushroom farce topped with an olive oil fried quail egg accompanied by butter browned gnocchi with sautéed pancetta, pine nuts and quince on a bed of baby spinach

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SIDES

Panache of seasonal vegetables dressed with herbed butter

Roasted root vegetables with garlic and rosemary

Salad greens with cherry tomatoes and Grana Padano cheese dressed with hazelnut oil

Sautéed baby mushrooms sprinkled with panko crumb, pancetta and fresh herbs

7

DESSERTS

Chocolate trilogy:

Warm chocolate doughnut served with a Spanish hot chocolate shot

Mini Belgian chocolate brulee with raspberry cream

White chocolate, frangelico and milk chocolate chilled semifreddo

19

*Warm rum baba with mango and lime sorbet,
toasted coconut cream and char-grilled pineapple salsa*

16

*Rosewater and pistachio pavlova with lime scented cream on
fresh fruit with a lemongrass and ginger syrup*

15

*Fresh passion fruit brulee with white chocolate gelato,
shortbread fingers, strawberries and gold leaf jelly*

16

Crepes flambéed at your table and accompanied by vanilla bean ice-cream

Choice of:

✦ *Strawberry and elderflower* ✦

✦ *Pear, caramel and butterscotch* ✦

✦ *Traditional suzette* ✦

16

CHEESE

Please ask your wait staff for today's selections

*All cheese served with fresh caramelised quince and
crisp flat bread flavoured with fennel and sea salt*

One cheese - 16

Two cheeses - 22

Three cheeses - 26