

## Seadeck Plated Dinner Menu – Alternate Drop

*Your choice of two entrees, two main courses and two desserts*

*Selection of Pioik Bakery breads, whipped butter, native dukkah & olive oil.*

### Entrees

- *Raw Kingfish, preserved tomato, bitter leaves, seeds*
  - *Kippered trout, ricotta, pea tendrils, horseradish*
- *Duck, rabbit and black pudding terrine, parsley root remoulade, brioche*
  - *Seared scallops, celeriac, salsa verde, apple*
- *Gem lettuce salad with duck egg, avocado, Parmesan, spiced cashews (V)*
  - *Confit pork belly, salted plums, witlof, soubise*
  - *Seared yellow fin tuna, avocado, chimichurri*
  - *Marinated quail, zucchini, raisins, pine nuts*

### Mains

- *Seared barramundi, fried cuttlefish, sauce nero*
  - *Crayfish raviolo with scallop consommé*
  - *Lamb rack, smoked eggplant, confit lemon, peas*
- *Chicken breast, white polenta, summer squash, tarragon vinaigrette*
- *Gnocchi with spinach puree, tarragon, baked ricotta and lemon (V)*
  - *Pork loin, peaches, popcorn shoots, sauce charcutiere*
  - *Snapper steamed with confit lemon, capers and cauliflower*
  - *Black Angus fillet, watercress, pickled garlic, mushroom*

## Sides (each side serves 4-5 guests)

- *Potato Puree*
- *Dauphin potatoes with spiced salt*
- *Asparagus and salted ricotta*
- *Pumpkin, heirloom beetroot, feta, pepita pesto*
- *Rocket, goat milk cheddar, macadamia and pear*
  - *Mixed leaves with red wine vinaigrette*
  - *Broccolini, golden raisins and verjus*
- *Green beans with butter toasted almonds*

## Dessert

- *Chocolate, salted caramel and raspberry dome, vanilla ice cream*
- *Mango cheesecake, passionfruit custard, coconut sorbet*
- *Strawberry eclair, jersey milk, pistachio, meringue*
- *Dulcey de leche parfait, nitro apple foam, river mint*
- *Valrhona Guanaja 70% lava cake, hazelnut praline ice cream*
  - *Gin & lime curd tart, grapefruit meringue, basil*
  - *Crème Brulee, preserved cherries, pistachio*
- *Selection of Australian and International cheeses, lavosh, pear chutney*

## Packages & Pricing

Your choice of two entrees, two main courses and two desserts \$130 per person

Your choice of two entrees and two mains \$110 per person

Your choice of two mains and 2 desserts \$90 per person

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