

# Menu

3-COURSE SET DINNER | \$48.00++ PER PERSON

## ENTRÉE

### KING ISLAND BONE MARROW

*topped with chimichurri, served with vegemite butter and toasted sourdough*

*or*

### KIWI CRAY-BISQUE

*aromatic crustacean bisque topped with prawn chunks, buttered croutons and herb oil*

*or*

### BACKYARD BEETS (V)

*marinated beetroot served with whipped goat cheese, watercress and crumbed macadamia nuts*

## MAIN

### SIGNATURE: DESERT BITES

*pan seared kangaroo loin, confit crocodile and grilled venison*

*or*

### PAUA PASTA

*squid ink pasta, abalone bits, dill cream and garlic topped with micro herbs and pickled onion*

*or*

### SPINACH AND FETA CANNELLONI (V)

*with a outback bush tomato napoli and garlic croute*

## DESSERT

### 1934 MILO BROWNIE

*fudgy chewy milo brownie served with milo creamux, berry textures, streusel and hokey pokey ice cream*

*or*

### MANUKA HONEY CREME BRULEE

*Trinity cream infused with vanilla and earl grey, topped with honeycomb and wild berries*

*Kindly inform our staff if you have any special dietary requirements.*