

# Dinner

Saturday 7<sup>th</sup> November, 2020

## ENTREE

szechuan honey prawns, fennel, angel hair  
fried cauliflower, labneh, sunflower seeds, chimichurri gf v  
crisp pork belly, crab, xo, palm caramel gf  
porcini mushroom arancini, truffle cauliflower, pecorino v  
vodka & beetroot cured salmon, fennel pollen, lemon snow gf  
labneh, shaved zucchini, pistachio, radish, lemon, mint gf v  
mackerel sashimi, ponzu, pickled ginger, radish, pink peppercorns gf

## MAIN

pork belly, fennel cream, cucumber dill salad, palm caramel gf  
spanish mackerel, miso broth, popped capers, fennel dill salad gf  
charcoal spaghetti, tomato, garlic, basil, olive oil, shaved pecorino v  
sweet potato gnocchi, baby romas, rocket, sage butter v  
sand crab lasagne, crustacean sauce, parmesan chip  
confit chicken maryland, freekeh, peanuts, tomato salad, chicken jus

## STEAK

200g angus striploin – Darling downs, QLD  
200g MBS 6+ wagyu rump – AACo, Goonoo Feedlot, QLD | +15  
300g 45+ day dry aged sirloin on the bone | Darling downs, QLD | +22  
steaks accompanied with porcini crisp, smoked eggplant, roasted tomato, beef jus

## SIDES

truffle shoestring fries w parmesan gf | 8  
wagyu fat kipfler potatoes w chorizo gf | 8  
roasted carrots, herbs, coconut & pistachio dukkha gf | 8  
cucumber dill fennel salad, candied walnuts gf | 6  
labneh, shaved zucchini, pistachio, radish, lemon, mint gf | 14

## DESSERT

ginger panna cotta, mandarin, honeycomb gf  
chocolate pot de creme, candied peanuts, raspberry jelly gf  
pineapple granita, coconut gelato, mint, lemon myrtle gf  
cane trash custard, pink lady apple, crisp pastry  
WSK cheese, poached pear, spiced rum currants, candied walnuts, lavosh  
*Surprise Bay cheddar*  
*French d'affinois +12*

\$55 | 2 courses

\$70 | 3 courses

\$85 | 4 courses