



DOCKSIDE

ENTRÉES

Gnocchi Alfredo with smoked salmon, baby peas, preserved lemon & quinoa gremolata

Bresaola (cured beef), pickled veg, truffled honey, chevre, parmesan, pear, rye & walnuts

Fried salt & pepper calamari, fennel, watercress & orange salad, roasted sesame dressing

Pea & parmesan risotto with fresh ricotta, pistachio salsa verde, snow pea tendrils, olive oil

MAINS

Medium rare Angus sirloin, potato dauphinoise, broccolini, onion jam & cherry demi-glace

Market fish with lime & nori crust, curried cauliflower, capers, almonds, parsley, sultanas

Pork belly, cashew nahm jim, parsnip, pickled beetroot, apple caramel, pickled ginger mayo

Shiitake mushroom custard tart, soubise sauce, edamame & mushroom fricassee, manchego

DESSERTS

French apple pie with mascarpone, vanilla gelato, cinnamon oat & white chocolate crumble

Basque cheesecake with preserved peach, raspberry textures, walnut praline, plum ice cream

Vegan chocolate & boysenberry mousse cake, candied orange, coconut yoghurt, caramel corn

Over the Moon triple cream Brie with walnut bread, sesame lavosh, grapes & quince paste