

# Lounge Three-Course

## \$85 per person includes a glass of wine

#### Entree

choice of:

Vanella Burrata v, nf, \*
pickled zucchini, zucchini flower, dark rye
Compressed Heirloom Baby Beetroot v, gf
crème fraiche, candied almonds, puff rice
Hiramasa Kingfish Crudo gf
burnt orange, sherry

## Main

choice of:

Pumpkin Risotto gf, v
pickled pumpkin, pepita, coconut, reggiano
Seared Humpty Doo Barramundi gf, s
raisin salsa, bottarga, confit tomato
Roasted Elgin Valley Free Range Chicken Breast Supreme gf
corn, green pea and cucumber salsa, chicken jus

## Dessert

choice of:

**Tropical Trifle \*** 

mango dill compote, honey mascapone chantilly, mango sorbet Ricotta Cheese Crème Brûlée \*

lemon sorbet, strawberry thyme salsa, strawberry lime veil

Gluten-Free Available (\*) Gluten-Free (gf) Vegetarian (v) Nut-Free but may contain trace (nf) Sustainable Seafood (s)