

# BANQUET MENU 1

## TO START

### **Today's Bread**

Whipped Butter, Extra Virgin Olive Oil

## ENTRÉE

### **Grilled Queensland Prawns**

Marie-Rose, Lemon

### **Heirloom Tomato Salad**

Whipped Goat's Cheese, Tomato Jelly, Soft Herbs

### **Wagyu Beef Tartare**

Smoked Oyster Cream, Cured Egg Yolk, Crispy Nori, Potato Crisp

## MAIN

### **180gm Grass Fed Savannah Eye Fillet**

Thyme & Pinot Jus, Horseradish

### **Pan-fried Market Fish**

Corn Puree, Cauliflower Tabbouleh, Fried Kale, Lemon

### **Beetroot & Anise Glazed Big Glory Bay Salmon**

Pickled Choggia, Shaved Fennel



**HARBOURSIDE**  
OCEAN BAR GRILL

## DESSERT

### **Petit Fours**

Chef's Daily Selection