

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

Whole Roasted Dry Aged Savannah Eye Fillet

Wilted Spinach, Confit Garlic, Horseradish, Thyme & Pinot Jus

Pan-fried Market Fish

Corn Puree, Cauliflower Tabbouleh, Fried Kale, Lemon

Beetroot & Anise Glazed Big Glory Bay Salmon

Pickled Choggia, Shaved Fennel

For the table

Goose Fat Potatoes, Truffle Mayonnaise
Fresh Garden Salad, White Wine Vinaigrette

DESSERT

Petit Fours

Chef's Daily Selection



HARBOURSIDE

OCEAN BAR GRILL