

BANQUET MENU 1

TO START

Today's Bread

Whipped Butter, Extra Virgin Olive Oil

ENTRÉE

Grilled Queensland Prawns

Marie-Rose, Lemon

Sushi Sashimi Plate

Hand Rolled Sushi, Market Sashimi
Pickled Ginger, Gluten Free Soy, Wasabi

Grilled Eggplant

Yuzu Miso Dressing, Nuts & Seeds Granola

MAIN

Whole Roasted Grass Fed Savannah Eye Fillet

Thyme & Pinot Jus, Horseradish

Pan-fried Market Fish

Parsnip & Pepper Velouté, Compressed Persimmon, Roasted
Pecan Nuts, Edamame and Pea Shoots

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