

Hunters Quarter

A La Carte Menu

3 Course \$110

Entrée

Hiramasa Kingfish, Pickled Tomatoes, Baby Capers, Basil, Horseradish Tomato Vinaigrette

Wagyu Beef Bresaola, Confit Capsicum, Crème Fraiche, Sesame, Kalamata, Cucumber Yuzu Kosho

Fraser Island Spanner Crab, Cuttlefish, Pickled Kohlrabi, Avocado, Wasabi Leaf, Finger Lime

*Whipped Binnorie Goats Fetta, Spiced Nectarine, Truffled Honey, Macadamia, Charcoal
Sourdough Crisps, Sage*

Asian Five Spiced Quail, Charred Corn Salsa, Tatsoi, Ginger Ponzu, Puffed Wild Rice

Main

Market Fish, Bouillabaisse, Fondant Potato, Fennel, Sicilian Olive Tapenade

Saffron Ravioli, Pecorino Polenta, Split Pomodoro, Zucchini Flower, Herbed Pangrattato

Spiced Char-Grilled Berkshire Pork Tenderloin, Nduja Peperonata, Zucchini Insalata, Smoked Sour Cream

Hickory Smoked Duck Breast, Cauliflower Cream, Radicchio, Crimson Raisins, Pedro Ximénez

*Wagyu Beef Lyonnaise, Paris Mash, Cipollini Onions, Tarragon Mustard **Supplement \$10***

Seasonal Sides Available \$15

Dessert

Warm Spiced Carrot Pudding, Caramel Peacan Mousse, Bosc Pear Gel, Cream Cheese Ice Cream

*Yuzu Bavaois, Toasted Meringue Sorbet, Glacé Wild Strawberries, Mandarin, Binnorie
Mascarpone*

Selection of Artisan Local and Imported Cheese, Crisps, Fruit Compote