

FISH

Three Tides Lunch

BY CULINARY DIRECTOR ALAN SMITH

\$65 per person | 3- Course Set Menu

\$55 per person | 2- Course Set Menu

ENTRÉE (1)

SIGNATURE MEDITERANEAN CRAB CAKES

crayfish lemon mayonnaise

PORK BELLY (GF, DF, NF)

roasted, apple, mango, fennel salad with nam-jim dressing

CITRUS CURED SALMON (GF)

crème fraîche, dill, capers, micro leaves, drizzle of extra virgin olive oil

GREEK SALAD (GF, V)

tomatoes, cucumbers, red onions, olives, feta cheese, olive oil, oregano

MAIN (1)

MARKET FISH (GF, NF)

grilled, broccolini, pepper natta, passionfruit beurre blanc infused with saffron

HERB CRUSTED LAMB RUMP (NF)

honey glazed carrot, fondant potato, harissa spiced jus

DUCK BREAST SALAD (GF, DF)

seasonal greens, citrus dressing, pecan nuts, toasted sesame

POTATO GNOCCHI (V)

tossed in sage butter, parmesan, finished with a hint of truffle oil

DESSERT

ETON MESS (GF, V)

meringue shards, seasonal berries and berry compote