

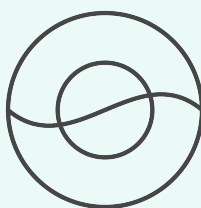
DINNER SAMPLE MENU

Best suited to the island's tropical climate, the culinary team delivers an innovative daily-changing menu that showcases the riches of the region.

Celebrating a bounty of locally-sourced, wholesome and freshly grown and caught seasonal delights, you are guaranteed a bespoke epicurean adventure!

Each evening, we offer you the chance to enjoy each course with a 'wine pair' from our award-winning cellar list.

Honouring a diverse selection of Australia's finest drops, the collection has been carefully crafted to ensure perfect harmony between cuisine, climate and environment.



DINNER MENU ONE

Seared Scallops

Butternut Pumpkin, Edamame, Jamon Serrano and Dashi

2016 Deviation Road Pinot Gris, Adelaide Hills, SA

King Prawn Ceviche

Smoked Goats Cheese, Avocado Lime Mousse,
Pickled Cucumber and Gazpacho Caviar

2015 Henschke *Peggy's Hill* Riesling, Eden Valley, SA

Venison Tenderloin

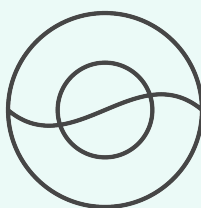
Red Cabbage Purée, Roast Plum, Sour Cherries and Young Turnips

2010 Stella Bella Sangiovese Cabernet Sauvignon, Margaret River, WA

Mexican Dark Chocolate Cremeux

Mango Sorbet, Passionfruit Curd and Toasted Coconut

2013 De Bortoli *Noble One* Botrytis Semillon, Bilbul, NSW



DINNER MENU TWO

Bluefin Tuna

oyster parsley mayonnaise, asparagus, walnut, brioche

2012 Craggy Range *Te Muna* Sauvignon Blanc, Marlborough, NZ

Morten Bay Bug

butter poached, vanilla crème fraiche, granny smith, celeriac

2015 Fire Gully Chardonnay, Margaret River, WA

Roast Duck Breast

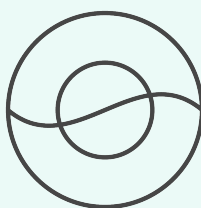
beetroot, date and port jam, blood orange, coffee crumb

2015 Two Paddocks *The Picnic* Pinot Noir, Central Otago, NZ

Lemon Curd Bavois

Italian meringue, pistachio, lemongrass coconut sorbet

2013 Hollick *The Nectar* Botrytis Riesling, Coonawarra, SA



DINNER MENU THREE

Salmon Tartare

peach schnapps, radish, pickled shallot, rye

2015 Felton Road *Bannockburn* Riesling, Central Otago, NZ

Char Grilled Octopus

congo potato, miso emulsion, sauce nero, fennel

2015 Shaw & Smith *M3* Chardonnay, Adelaide Hills, SA

Lamb Backstrap

olive crust, mustard and molasses cream, whitlof

2014 RockBare Shiraz, McLaren Vale, SA

Rhubarb Parfait

yulu gel, rose, raspberry granola, grapefruit granita

2015 Frogmore Creek Iced Riesling, Coal River Valley, TAS