

# *Harvesting Love*

## **5-COURSE MENU** **\$198++ PER PAX**

Available on 13 to 14 February 2026

### **HOUSE-MADE SEAWEED BRIOCHE** with Smoked Macadamia Butter

#### **1ST COURSE**

##### **TASMANIAN OYSTER**

Crispy Parma Ham | Compressed Melon | Balsamic Goma Sauce | Herb Oil

#### **2ND COURSE**

##### **COAL-ROASTED FREMANTLE OCTOPUS**

Marinated Courgette | Garlic Miso Glaze | Lemon Myrtle Oil | Wood Sorrel

#### **3RD COURSE**

##### **BUTTER-POACHED LOBSTER TAIL**

Marigold-Infused Tomato | Mandarin Beurre Monté | Potato Crisps

#### **4TH COURSE**

##### **CHARGRILLED ANGUS TENDERLOIN**

Herb Potato Gratin | Cinnamon Cap Mushroom | Celeriac Purée | Native Pepper Jus

OR

##### **GRILLED PATAGONIAN TOOTHFISH**

Barley | Lemon | Edamame | Yuzu Kosho Beurre Blanc | Apple Mint

#### **5TH COURSE**

##### **STRAWBERRIES & CREAM**

Crunchy Feuilletine | Mascarpone Cream | Berry Jelly  
Opalys 33% White Chocolate | Strawberry Sorbet | Peppermint