



Pethers Rainforest Restaurant

Tasting Menu

House Made Focaccia
Za'atar | Smoked Butter

Treacle Cured (Tasmanian) Salmon
Ginger Gel | Pickled Beetroot |
Fresh Radish | Grilled Scallion | Sesame Dressing | Micro Coriander

Seared Northern Hokkaido Scallop
Cauliflower Mousseline | Chorizo | Garden Green Oil | Rice Tuile | Sorrel

Southern Ranges Braised Short Rib (MB2+)
Parsnip Puree | Onion Jam | Dutch Carrot | Celeriac Crisp | Jus

or

Pan Fried (NT) Barramundi
Muhammara | Cavolo Nero | Salsa Verde | Pomegranate | Spiced Pepitas

Kiwi Sorbet
Coconut & White Chocolate Pannacotta | Green Apple Gel | Lemon Myrtle
Meringue

Milk Chocolate Namelaka
Berry Gastrique | Burnt Butter & White Miso Ice Cream | Organic Cacao Nibs |
Sesame Tuile

\$115 pp. 15% Surcharge applies on Public Holidays. Please inform us of dietary requirements when booking and we will do our utmost to accommodate your needs. Menu is subject to change due to availability of products.