



Pethers Rainforest Restaurant

Dinner Menu

Entrée

*Roasted beetroot, whipped meredith goats cheese, buckwheat paper, toasted pecan, julienne apple *V (can be VG, GF, DF, nut-free)*

*Hiramasa Kingfish ceviche, pethers avocado, French Breakfast Radish, kombu dust *GF, DF, nut-free*

*Smoked duck breast, roasted plum purée, compressed Parisian apple, charred scallions, onion ash *GF, nut-free (can be DF)*

Main

*Eye fillet, seared confit potato, Dutch carrot, sweet potato purée, Red onion chutney, jus *GF, nut-free*

*Pan fried barramundi, truffled pea purée, confit potato, grilled asparagus, snap pea, toasted pistachios *GF (can be DF, nut-free)*

Pumpkin risotto w/ roasted squash, shaved grana padano, garden green salad V, GF (can be VG, DF, nut-free)

Dessert

Chocolate marquise, ganache, raspberry gel, hazelnut crumb V (can be GF, nut-free)

Pandan infused coconut panna cotta, mango sago sauce, micro coriander V, VG, GF, DF, nut-free

Selection of cheese, seasonal fruits & crisp bread V (can be GF, nut-free)

Pricing – Food Only \$89pp inclusive of GST. 15% Surcharge applies on Public Holidays. All menu items may contain traces of nuts. **All menus are subject to change and availability of products.**