



Pethers Rainforest Restaurant

Dinner Menu

Entrée

Grilled Whey-Marinated Courgette

Camembert Espuma | Nduja Crumb | Dill Oil | Mustard Leaves (gf)

Seared Venison Tenderloin

Celeriac & Gruyère Mousseline | Pickled Blueberries | Parsnip Crisp | Jus (gf)

Queensland Blue Swimmer Crab

Smoked Hashemi Rice | Citrus | Sorrel | Dandelion Leaves (gf | df)

Main

Pan-Fried Snapper

Confit Potato | Moqueca Reduction | Micro Coriander (gf | df)

Eye Fillet

Potato Gratin | Smoked Parsnip Purée | Onion Jam | Jus (gf)

Spinach & Ricotta Cannelloni

Sugo Di Pomodoro | Grana Padano | Crispy Basil (v)

Dessert

Pethers Harvest Avocado Panna Cotta

Chocolate Seed | Mango Gel | Macadamia (gf | v)

White Chocolate Cheesecake Cremeux

Beetroot Soil | Macerated Strawberries | Pistachio (gf | v)

Disclaimer – Food Only **\$89pp**. 15% Surcharge applies on Public Holidays. Due to limited menu, please advise dietary requests at booking, so we can accommodate as best we can.

Menu is subject to change and availability of products.