



Pethers Rainforest Restaurant

Dinner Menu

Entrée

Treacle Cured Salmon

*Ginger Gel | Pomelo | Radish | Pickled Beetroot | Sesame Dressing |
Micro Coriander (gf | df)*

Wild Venison Tartare

Quail Yolk | Pickled Cucumber | Shallot Oil | Freekeh Crispbread (df)

Local Heirloom Tomatoes

Stracciatella Cheese | Dill Oil | Nasturtium | Amaranth (gf | v)

Main

Poached Snapper

*Confit Potato | Hollandaise Espuma | Asparagus | Macadamia | Tarragon Oil
(gf)*

Grilled Eye Fillet

Potato Pave | Cremini Mushroom Puree | Buttered Tuscan Kale | Jus (gf)

Pan Fried Gnocchi

*Summer Sweetcorn & Thyme Reduction | Grana Padano | Cavolo Nero Crisp
(v)*

Dessert

Pethers Harvest Avocado Panna Cotta

Chocolate Seed | Mango Gel | Macadamia (gf)

'Smoked Hive' Chocolate Mousse

Hazelnut | Smoked Honey Ice Cream | Fennel Tuille | Bee Pollen

Disclaimer –Food - 3 courses - **\$89pp**. 15% Surcharge applies on Public Holidays. Due to limited menu, Please inform us of dietary requirements when booking. We will do our utmost to accommodate your needs.

Menu is subject to change due to availability of products.