



Pethers Rainforest Restaurant

Eat Local Degustation Dinner – June 2025

Entrée 1:

Moroccan Spiced Carrot | Whipped Tamborine Ricotta | Debra's Local Honey | Pancetta Crisp | Carrot Top Oil

Entrée 2:

Butter Poached Tabragalba Redclaw | Confit Potato | Bisque Espuma | Crispy Eschalot | Chives | Sorrel

Palate Cleanser:

Tamborine Mandarin Sorbet | Pear Fluid Gel | Perilla Leaf

Main Course:

Braised Kalbar Black Angus Short Rib | Smoked Parsnip Mousseline | Potato Rosti | Baby Carrot | Red Wine Jus | Nasturtium

Dessert:

Pethers Harvest Kiwi Sorbet | Coconut Namelaka | Lemon Verbena Meringue | Green Apple Gel | Kaffir Lime Powder | Lemon Balm

5 courses - \$115pp (\$160 with paired wines)

Please call on 5545 4577 to book and advise any dietary requirements at the time of booking.