



Pethers Rainforest Restaurant

March Dinner Menu

Entrée

*Grilled local king prawns, avocado mousseline, salsa verde, raisins
GF, DF, nut-free

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

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

Main

*Roasted Sovereign lamb rack, hummus, roasted kipfler potatoes,
buttered kale, dukkah, jus *GF*

*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)*

Vegetarian/Vegan Option Available

Dessert

*Chocolate marquise, ganache, raspberry gel, hazelnut crumb
V (can be 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.**