



Pethers Rainforest Restaurant

Tasting Menu

Valley Pride Baby Beetroot

Towri Sheep Labneh / Charred Baby Onion / Pickled Beet Stems / Buckwheat Paper / Parsley Oil / Dill

Balmain Bug^(A)

Bisque / Fire Roasted Corn / Buttered Leeks / Fennel Fronds

Pulled Scenic Rim Wagyu Short Rib

Tubetti / Pickled Kai Kai Mushroom / Lemon & Herb Pangrattata / Parmesan Espuma / Sunchoke / Chervil Tops

or

Pan Fried Humpty-Doo Barramundi^(A)

Muhammara / Cavolo Nero / Salsa Verde / Pomegranate / Spiced Pepitas / Micro Salad

Mandarin Sorbet

Lemon Curd / Candied Peel / Yoghurt Flakes

Milk Chocolate Namelaka

Berry Gastrique / Burnt Butter & White Miso Ice Cream / Organic Cacao Nibs / Sesame Tuile

A - Australia / I - International / M - Mixed

\$115 pp. 15% Surcharge applies on Public Holidays. Please inform us of dietary requirements when booking and we will do our utmost to accommodate your needs. Menu is subject to change due to availability of products.