



# **Pethers Rainforest Restaurant**

## ***Dinner Menu***

### **Entrée**

#### ***Grilled Fremantle Octopus***

*Tomato Emulsion | Confit Potato | Baby Onion | Smoked Almonds | Sorrel  
(gf)*

#### ***Tarragon Chicken Ravioli***

*Split Sweetcorn & Parsley Veloute | Karkalla*

#### ***Glazed "Black Genoa" Fig***

*Stracciatella Cheese | Prosciutto | Candied Pecan | Arugula (gf)*

### **Main**

#### ***Braised Beef Short Rib***

*Smoked Parsnip Mousseline | Potato Rosti | Baby Carrots | Red Wine Jus (gf)*

#### ***Sichuan Pepper Duck Breast***

*Davidson Plum Puree | Braised Cabbage | Congo Potato | Demi-Glace (gf)*

#### ***Pan Fried Gnocchi***

*Truffled White Wine Reduction | English Spinach | Grana Padano | Sage Crisp  
(v)*

### **Dessert**

#### ***"Pethers Harvest" Kiwi Sorbet***

*Coconut Namalaka | Lemon Verbena Meringue | Green Apple Gel | Kaffir Lime  
Leaf Powder | Lemon Balm (gf)*

#### ***Dark Chocolate Delice***

*Short Bread Crumble | Raspberry Gel | Salted Caramel Ice cream*

**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.**