



Pethers Rainforest Restaurant

Dinner Menu

Entrée

*Pan fried Hokkaido scallops, cauliflower mousseline,
confit potato, pancetta crisp, parsley oil (V)*

*Roasted shio koji marinated Pumpkin, garlic yoghurt dressing,
kelp oil, spiced pepitas (GF, V)*

*Smoked oolong lamb shoulder, artichoke puree,
chimichurri, kale soil, jus*

Main

*Poached deep sea perch, confit potato, sauce bisque,
buttered samphire, fennel tuile*

*Braised black angus beef cheek, pomme purée, charred broccolini,
garlic crisps, beef jus (GF)*

*Pan fried gnocchi, white wine truffle cream reduction, Swiss brown mushroom,
shaved grana padano cheese, wilted English spinach, sage crisp (V)*

Dessert

*Chocolate fondant, strawberry gel, chocolate soil,
vanilla ice cream (V)*

*Mandarin curd, ginger crumb, cinnamon poached pear,
dehydrated yoghurt, torn vanilla sponge (V)*

Disclaimer – Food Only **\$89pp**. 15% Surcharge applies on Public Holidays. Due to limited menu, please advise dietary requests at booking, so we can aim to accommodate as best we can.

Menu is subject to change and availability of products.