



SET MENU A 49.5

ENTREE

SALT & PEPPER CALAMARI

Calamari fritti tossed with wombok, coriander, chilli & lime sauce (D)

or

PRAWN & AVOCADO SALAD

King prawns with fresh lettuce mix, avocado salsa & cocktail sauce (DG)

or

CHICKEN RIBS

With ginger & spring onion sauce (D)

or

KIMCHI RICE BALLS

Rice & kimchi balls crumbed & fried served with kombu (VD)

MAIN

200G RIB FILLET

Prime cut rib fillet char-grilled, mash & broccolini (G)

or

SPANISH MACKREL

Spanish Mackrel, roasted kipfler potatoes, avocado salsa, lemon butter (G)

or

CHARGRILLED PRAWNS

Shelled prawns, garlic, sea salt & parsley with leaf salad, rice & miso butter (G)

or

ROQUETTE & TOMATO PASTA

Cherry tomatoes, roquette, garlic, white wine, hint of chilli & goat's cheese (V)

DESSERT

BANANA PUDDING

Served with ice cream

or

FAR NORTH TASTER

Trio of Sorbet (D)



SET MENU B 57.5

ENTREE

SOFT SHELL CRAB

Fried, asian slaw, garlic flakes & sweet chilli plum (D)

or

PRAWN & AVOCADO SALAD

King prawns with fresh lettuce mix, avocado salsa & cocktail sauce (DG)

or

PORK BELLY BITES

Twice cooked, tossed in sticky soy flavours (D)

or

SILKEN TOFU SALAD

Fried tofu, wild mushroom & herb salad with sesame & soy dressing (DV)

MAIN

SIRLOIN STEAK

300g sirloin with kipfler potatoes, broccolini & port wine jus (G)

or

CAJUN REEF FISH FILLET

Mixed salad, lemon butter (G)

or

CHARGRILLED BUGS

Split bugs, garlic, sea salt & parsley with miso butter & salad garnish

or

ROQUETTE & TOMATO PASTA

Cherry tomatoes, roquette, garlic, white wine, hint of chilli & parmesan (V)

DESSERT

CHOCOLATE FONDANT

Served with vanilla bean ice cream

or

FAR NORTH TASTER

Trio of Sorbet (D)



SET MENU C 67.5

ENTREE

TUNA TATAKI

Sesame, kombu, ginger & wakami (D)

SEARED SCALLOPS

Japanese mushroom salad, sesame dressing (DG)

BEEF SATAY SKEWERS

Chargrilled and dip in house-made satay sauce & asian slaw (D)

SILKEN TOFU SALAD

Fried tofu, wild mushroom & herb salad with sesame & soy dressing (DV)

MAIN

EYE FILLET

Char-grilled with mash, beans & jus (G)

CORAL TROUT

Cumin potatoes, rocket & citrus salad (G)

CHARGRILLED BUG & PRAWN COMBINATION

Shelled prawns & split bugs, garlic, sea salt & parsley with mixed leaf salad & miso butter (G)

CARROT & ZUCCHINI 'PASTA'

Carrot & zucchini ribbons, shaved almonds, creamy feta, truffle oil & raisins (GV)

DESSERT

CHOCOLATE FONDANT

Served with vanilla bean ice cream

CRÈME BRÛLÉE

Traditional vanilla bean (G)