Dinner

ENTRÉES

GRILLED ARTICHOKE HEARTS AND MUSTARD CRESS SALAD

Honey macadamia nuts, almond crumble, blue cheese dressing **38**

CRAYFISH DUMPLINGS

Lemongrass, ginger, tomato broth, coriander **40**

SEARED YELLOW FIN TUNA

Mud crab aioli, compressed watermelon, avocado puree, wasabi panna cotta **42**

AROMATIC BRAISED DUCK

Herb gnocchi, red wine and tamarind jus, walnut, baby spinach **42**

HERB AND GREEN PEA RISOTTO

Mushroom foam, crisp parmesan **38**

MAINS

TRUFFLE GOATS CHEESE TORTELLINI

Baby beetroot, green peas, salsa verde **52**

AROMATIC BRAISED QUINOA

Cauliflower, snow peas, cos hearts, ciabatta toast **48**

MIBRASSA GRILLS – INCLUDES ONE SIDE

300g Lamb rack, tamarind jus **65**

200g Grain fed beef tenderloin, almond butter **65**

200g Deep sea snapper, lemon **48**

200g Vuda pork belly, cinnamon apple sauce **45**

200g Marinated chicken breast, pumpkin butter **45**

SIDES

Curried pumpkin, local spinach

Charred sweet potato, bele leaf, long beans

Steamed vegetables, beetroot, green peas, salsa verde

Otta fern tips, Lolo miti, coriander

Fennel and cherry tomato salad

Parmesan truffle fries

Additional side dishes **15**

DESSERT

CARAMEL PARFAIT

Spiced pecan nuts, marshmallows, chocolate soil **32**

DARK CHOCOLATE SPONGE

Berry compote, vanilla ice cream **32**