

# Salsa

BAR & GRILL

## \$65 Set Menu

Please select any two entrée, main & dessert to create your own menu!

### Entrees

#### **Dragon Fruit Cured Huon Salmon**

w/ spiced coconut panna cotta, pickled vegetable mojo

#### **Chicken & Corn Koftas**

w/ red harissa aioli, cucumber ribbon salad

#### **Barramundi & Shitake Spring Rolls**

w/ somen noodles, abalone xo sauce

#### **Tiger Prawn & Pork Dumplings**

w/ master stock glaze, exotic mushrooms

#### **Slow Braised Lamb Pithiviers**

w/ parsnip purée, gremolata vinaigrette

### MAINS

#### **Pan Fried Barramundi Fillet**

w/ macadamia nut pilaf, carrot & ginger nage, shaved baby fennel & squid salad

#### **Za'atar Crusted Supreme Chicken Breast**

w/ roast garlic galette, smoked tomato vinaigrette, zucchini pesto

#### **Char Grilled Beef Sirloin**

w/ pomme puree, green peppercorn cream, caramelised shallots

#### **Mountain Pepper Rubbed Kangaroo Tenderloin**

w/ pumpkin strudel, wild rosella ragout

#### **Market Fish Of The Day**

w/ steamed jasmine rice, massaman curry broth, pineapple & coconut sambal

### Desserts

#### **Tableland Passionfruit Cream Brulee**

w/ macadamia ice cream,

#### **Valrhona Chocolate Mud Cake**

w/ raspberry basil sorbet, saffron cotton candy

#### **Mango & Lime Panna Cotta**

w/ matcha anglaise, coconut jelly salsa

#### **Madagascar Vanilla Semi Freddo**

w/ tableland strawberries, chocolate pencil

#### **Lemon Aspen Cheese Cake**

w/ dragon fruit sorbet, wattleseed tuille

#### **White Chocolate & Vanilla Custard**

w/ café late parfait, almond biscotti

#### **Valrhona Chocolate Marquise**

w/ pistachio anglaise, red current sorbet