



**Menu Selection**  
**Gold - \$75.00**

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

**Entrées**

**Salsa's ½ Doz Oysters Three Ways**

**House Roasted Peking Duck & Chicoree Salad**  
w/ crisp shallots, Davidson plum chilli sauce

**Yellow Fin Tuna Tataki**  
w/ sushi rice tian, snapper chips kombu & citrus glaze

**Char Siu BBQ Pork Tenderloin**  
w/ soba noodle salad, mandarin hollandaise, scallop salsa

**Sun-Dried Tomato & Mozzarella Filled Quail**  
w/ roast pumpkin galette, prosciutto, vincotto jus

**Mains**

**Ras el Hanout Dusted Spatchcock**  
w/ soft white polenta, candied fig jus

**Katafi Enveloped Coral Trout**  
w/ fragrant rice, coconut broth, tiger prawn sambal

**Parma Ham Wrapped Eye Fillet Of Beef**  
w/ truffle gateau, roasted garlic mascarpone

**Portwine & Cardamom Marinated Confit Duck Leg**  
w/ parsnip flan, beluga lentils, white peach marmelade

**Raw Seared Supreme Of Oceantrout**  
w/ squid ink rice, miso beurre blanc, wakame salad

**Rosemary & Garlic Infused Lamb Loin**  
w/ gratin dauphinoise, fire roasted capsicum piperade

