

A Z U R E

BAR AND GRILL

Wild Harvest Feast: Exploring Native Flavours

6 course degustation dinner

Roasted garlic focaccia (n.f, v)

Smoked bush tomato butter with rosemary infused Element's honey and whipped saltbush butter

Tempura zucchini flower (d.f, v, vgn)

Smoked cashew and almond cream, basil, lemon, caponata, bunya nut and macadamia nut praline

Octopus carpaccio (d.f, n.f)

Pickled beetroots, capers, sunrise lime gel, orange segments, native Australian togarashi powder and crispbread

Seafood consommé (n.f)

Native ginger and prawn dumpling, shellfish oil, mixed wild mushroom

Native blackened fish (g.f, n.f)

Warrigal green butter sauce, native blackened spice mix, clams

Venison backstrap (g.f, n.f)

Juniper and pepperberry jus, Davidson plum gel, kipfler potatoes, paperbark smoked beetroot ribbons

Palette Cleanser (g.f, d.f, n.f, vgn, v)

Sunrise lime sorbet

Sugarcane burn (v, contains alcohol)

Pure cane "Husk" marshmallow, crystallized macadamia nuts, coconut mousse, milk chocolate, roasted peanuts, cherry gel, carob espuma

Petit Four (n.f)

Finger lime