















## U N

Charcoal Grilled Vegetables – Almond Puree – Bottarga

Kingfish – Eggplant – Shallot – Ginger – Yuzu Soy

Blue Eye Cod – Prawn Butter Sauce – Lemon Myrtle

Wagyu Beef – Ferment Mushrooms – Caramelised Celeriac  
Puree – Jus

Mocha Parfait – Caramelised Banana – Macadamia Nuts

Gluten Free M



POOL SIDE WITH CHEF DAI

**DINNER**

**M O N D A Y**

**(SET MENU)**

Pickled Mackerel Sushi

Sashimi

House Made Udon Noodle – Prawn and Mix Vegetables  
Tempura – Ginger – Spring Onion – Bontio

Local Fruits

Take Away Sushi Roll For Each Guest

( Pescatarian Friendly Menu )

\$85 per person. Drinks Service available & priced individually. BYO unavailable.



