

# EIGHTYEIGHT

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*With an emphasis on integrity of ingredient and nourishment all items on this menu are ethically sourced. They are organically grown on the property, gathered or acquired locally or sustainably farmed.*

*These ingredients have been nurtured by nature, prepared with respect and cooked with love.*

*The meal that you eat is the culmination of every step in this important process, imbued with goodness.*

Open for

Dinner on Wednesday & Thursday 17:30 – 21:00

High Tea on Saturday & Sunday 12:00 – 15:00

2 courses \$65

3 courses \$85

Menu is subject to change and all price are inclusive of GST.  
1.5% surcharge applies for the use of Visa and Master Cards 2.25% surcharge applies for the use of American Express and Diners Cards

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## Entrées

### Seared Scallops

*Seared Scallops, Smoked Cauliflower puree, Caramelised Fig, Olive soil, Basil Oil*

Or

### Soup

*Cauliflower, Thyme & Garlic Soup, Basil Oil*

## Mains

### Veal Tenderloin

*Wasabi Pea Puree, Pineapple Gel, Thyme Blistered Heirloom tomatoes, King Brown Mushrooms, Rosemary Shitakes, Port Lemongrass Jus*

### Wild Mushroom Risotto

*Basil Oil, Parmesan Wafer*

### Pan Fried Ocean Perch

*Honey & Golden Beetroot Puree, Cranberry Gel, Spiced Cous Cous, Melted Leek, Lemon Pepper Aioli, Pink Peppercorn Beurre Rouge*

### Crusted Lamb

*Macadamia, Garlic and Rosemary Crusted Rack, Sweet Potato Puree, Thyme & Garlic Basted Garden Vegetable, Broccolini, Jus*

## Dessert

### Fennel & Pistachio Parfait

*Toasted coconut, Apple Jelly & Malt Tule*

### Pomegranate & Elder Flower Cheesecake

*Blueberry lime coulis, Peaches & Strawberries.*