

BIG SKY.



LUNCHES

CRISPY PORK BAO BUNS

Carrot & Red Cabbage Slaw, Sticky Teriyaki Sauce, Coriander & Lime Mayo,
Angel Hair

PEA & LEMON RISOTTO

Vegetable Fricassee, Nut & Olive Crumb, Preserved Lemon, Lemon Balm,
Parmesan Crisp

DUCK LEG STIR FRY

Soba Noodles, Edamame, Kale, Chili & Garlic Dressing, White & Black Sesame,
Spring Onion

TUNA NIÇOISE SALAD

Kipfler Potatoes, Gem Lettuce, String Beans, Exotic Tomatoes, Olives, Boiled
Egg, Niçoise Dressing

PUMPKIN YELLOW CURRY

Fragrant Pilau Rice, Roasted Okra, Chili Crisp, Sprouted Lentils & Baby Herb
Salad

Salmon & Quinoa Salad

Zucchini, Baby Tomatoes, Onion, Grated Carrot, Greens, Mixed Beans, Citrus
Tahini Dressing

PRAWN TOM YUM

Vermicelli Rice Noodle & Asian Greens Salad, Snow peas, Coriander, Radish,
Chili Oil

DAILY CHANGING SORBET AFTER EVERY LUNCH

Lemon | Green Apple | Raspberry | Forest Fruits | Mango | Lime | Orange

AFTERNOON SNACKS

Chocolate Quinoa Slice

Flapjack

Brownie / Blondie

Cookies

Lemon Drizzle Cake

Scones

Blueberry Muffin

CANAPES

Seeded Lavash, Baba Ganoush, Brulee Fig & Crushed Hazelnut

Rasel El Hanout Carrot, Muhammara, Walnut, Lemon Thyme

Buckwheat Blini, Herb Cream Cheese, Charred Capsicum, Nori Salt

Arancini, Caramelized Cauliflower Puree, Sundried Tomato, Lemon Zest

Salted Taro Chip, Hemp Seed Ricotta, Shaved Almond, Tatsoi

Mini Poppadum, Tuna Tartar, Avocado Cream, Chili Oil, Mizuna

Chicken & Potato Croquette, Korean BBQ Sauce, Cornichons



ENTREES

TRIO OF RADISH

Quinoa Salsa Verde, Lombok (Daikon), Pickled Radish, Watermelon Radish, Verjus Dressing

SEA BASS CEVICHE

Ajo Blanco, Lime Oil, Finger Limes, Black Garlic Crumb, Micro Herbs

PUMPKIN & PINE NUT

Pumpkin Ribbons, Clear Pumpkin Broth, Green Beans, Chervil, Crusted Pine Nuts

SCALLOP CONSOMMÉ

Fermented Tomato Consommé, Tomato Medley, Taro Dumplings, Spinach Chiffonade

LENTIL CHOC FARCI

Mirepoix Lentil Choc Farci (Stuffed Cabbage), Hummus, Agrodolce, Smoked Nut Crumb

TEMPURA STUFFED COURGETTE FLOWERS

Parsley Cream Cheese, Charred Corn, Red Onion & Capsicum Salsa, Paprika Emulsion

TORCHED KINGFISH

Charred Asparagus, Smoked Yogurt, Wilted Greens, Wakame, Herbed Nut Crumb, Amaranth



M A I N S

ROASTED BARRAMUNDI

Dill & Garlic Mash, Swiss Chard, Baby Carrots, Smoked Paprika Oil

LAMB RACK

Puy Lentils, Brocolini, Roasted Parsnip, Rosemary & Onion Jus

CRISPY SKINNED SALMON

Lemon Purée, Salted Zucchini, Basil Cherry Tomatoes, Sweet Potato, Samphire

DUCK BREAST

Beetroot Wedges, Orange Segments, Braised Chicory, Dark Berry Sauce, Green Onion

CHICKEN SUPREME

Walnut Roasted Carrot,, Silverbeet, Potato Fondants, Charred Shallots, Jus

PAN SEARED HALIBUT

Leek Ash Baby Potatoes, Green Bean Velouté, Charred Leeks, Peas & Tendrils

LION OF PORK

Roasted Apple, Onion Purée, Radicchio & Feta Salad, Pomegranate Molasses

DESSERTS

DRAGONFRUIT & CHOCOLATE

Fresh Dragonfruit; Dragonfruit Gel, Shortbread, Dark Chocolate Mousse & Tuile

COCONUT & PINEAPPLE

Coconut Semifreddo, Pineapple Sorbet, Lime Gel, Shaved Macadamias

WHITE CHOCOLATE & RASPBERRY

White Chocolate & Raspberry Fool, Raspberry Coulis, Meringue Shards, Mint

LEMON POSSET

Lemon Posset, Italian Meringue, Strawberries, Toasted Almond Flakes

WATERMELON & LIME

Watermelon Granita, Lime Curd, Lime Leaf Powder, Pistachios, Sorrel

CASHEW & BERRY CHEESECAKE

Cheesecake, Berry Compote, Candied Fruit/Citrus, Cashew Crumb

PASSION FRUIT PUDDING

Passion fruit Cake, Vanilla Cream, Pecans, Passion fruit & Orange Sauce



