



TREETOPS DINNER

Monday

Entrée

beef tartare dijonnaise, pickled onion, crispy potato, bbq onion spice <i>gf/df</i>	38
steamed king prawn ajo blanco, tomato dressing, pickled green papaya <i>gf/df</i>	56
buffalo mozzarella preserved peach, radicchio, fennel, balsamic vinegar <i>gf</i>	45

Mains

roasted chicken parsnip puree, hazelnut, mushroom, black truffle, chicken jus <i>gf/df</i>	54
local walu roasted capsicum, stewed tomato, green olive, pinenut, garlic chips <i>gf/df</i>	58
pumpkin ravioli roasted onion, ricotta cheese, rosemary, moca, parmesan <i>gf/v</i>	48

To Share

lovo roasted beetroot almond butter, smoked beet pickles, beet root crisps <i>gf/df/v</i>	18
---	----



TREETOPS DINNER

Monday

Desserts

orange & chocolate marquis pistachio, raspberry, meringue, yoghurt	26
spice poached pear roasted white chocolate, honeycomb, fennel ice cream <i>gf</i>	26
selection of sorbets the market's best offering <i>gf/df/v</i>	22
cheese plate island honey, preserves, lavosh, seeded cracker	29



TREETOPS DINNER

Tuesday

Entrée

house made kimchi | shaved apple, labneh, smoked maple, peanut, bacon *gf* 38

local octopus terrine | coconut miti, roasted coconut chutney, basil, coriander, lemon *gf/df* 42

burrata cheese | lentil, local palm heart, celery, mint, mustard - truffle dressing *gf/v* 44

Mains

slow cooked lamb shoulder | tomato, chickpea, moca, black olive, bush lemon *gf/df* 48

ricotta gnudi | hazelnut, beurre noisette, balsamic vinegar, local greens, crispy garlic *v* 44

tasmanian salmon | coconut sauce, salsa verde, bush lemon *gf/df* 52

To Share

roasted carrot | cashew butter, long bean, quinoa, sunflower, curry leaf, labneh *gf/v* 22



TREETOPS DINNER

Tuesday

Desserts

apple crumble | toasted oat topping, maple – almond ice cream *gf* 26

milk chocolate semifreddo | miso, coffee cremeux, white chocolate ice-cream 26

selection of sorbets | the market's best offering *gf/df/v* 22

cheese plate | island honey, preserves, lavosh, seeded cracker 29



TREETOPS DINNER

Thursday

Entree

country style pork & duck terrine grain mustard, vegetable pickles, radicchio	39
roasted scallops cauliflower, caper, sweet and sour sultana beurre noisette gf	35
pear salad blue cheese, date, pecan, grapefruit, celery, honey, vinaigrette gf /v	42

Mains

steamed reef fish local cabbage, king mushroom, kombu, dashi broth <i>df</i>	54
sweet corn agnolotti truffled ricotta, moca, white soy, heirloom cherry tomato <i>v</i>	48
beef short ribs pomme puree, bacon, mushroom, peas, smoked onion, red wine jus <i>gf/</i>	56

To Share

roasted broccoli almond tahini, ginger – chili dressing, mint, bush lemon <i>df/v</i>	18
---	----



TREETOPS DINNER

Thursday

Desserts

passionfruit cheesecake almond crumb, yuzu, crispy milk chocolate mousse	26
dark chocolate coconut custard, vanilla sponge, caramelized honey	26
selection of sorbets the market's best offering <i>gf/df/v</i>	22
cheese plate island honey, preserves, lavosh, seed cracker	29



TREETOPS DINNER

Saturday

Entrée

roasted beef bone marrow sweet & sour onion jam, gremolata, garlic crostini <i>df</i>	48
yellowtail crudo jalapeno, miso-mustard sauce, soy, ginger, orange <i>df</i>	45
local nama “sea grapes”, white soy, coconut, chili oil, coriander <i>gf/df/v</i>	39

Mains

duck confit roasted grape, red cabbage, hazelnut, whole grain mustard jus <i>gf/df</i>	54
saffron risotto prawn, peas, mint, fetta, chili oil, bush lemon <i>gf</i>	45
potato gnocchi walnut butter, moca, oyster mushroom, parmesan sauce <i>v</i>	56

To Share

local leaf salad cos, coral, radicchio, crouton, creamy herb dressing, herbs <i>gf/v</i>	18
--	----



TREETOPS DINNER

Saturday

Desserts

mango mousse roasted white chocolate, young coconut, local ginger ice cream	26
chocolate fondant roasted coconut, salted caramel, vanilla bean ice cream	26
selection of sorbets the market’s best offering <i>gf/df/v</i>	22
cheese plate island honey, preserves, lavosh, seeded cracker	29

Pricing and ingredients subject to change without notice. Price includes 15% Govt. Taxes

Updated 21/3/25



TREETOPS DINNER

Sunday

Entrée

burrata shaved broccoli, local palm heart, cured egg yolk, lemon <i>v</i>	38
prawn toast japanese mustard, ginger, soy, basil, coriander, white sesame <i>df</i>	42
gnocchetti garden basil pesto, heirloom tomato, almond parmesan <i>df/v</i>	38

Mains

steamed local reef fish citrus ponzu, spring onion, coriander <i>df</i>	56
slow cooked beef cheeks szechuan pepper, shaoxing wine, chili oil, potato	55
roasted local pumpkin feta cheese, pistachio, lentil, truffle honey <i>gf/v</i>	48

To Share

fried local rice ginger, garlic, spring onion, chinese cabbage <i>df/v</i>	16
--	----



TREETOPS DINNER

Sunday

Desserts

lemon tartlet lemon curd, white chocolate, lemon gelee, coconut-mint sorbet	26
chocolate brownie peanut butter crunch, salted fudge, banana, peanut butter ice cream	26
selection of sorbets the market's best offering <i>gf/df/v</i>	22
cheese plate island honey, preserves, lavosh, seeded cracker	29



TREETOPS DINNER

Friday

Entrée

chicken liver parfait fig agrodolce, radish, pickled onion, sourdough crostini	39
kokoda coconut miti, local ota fern, coriander, chili oil, cassava crisps <i>gf/df</i>	48
tomato salad burrata cheese, palm hearts, watermelon, gazpacho dressing, basil <i>gf/v</i>	44

Mains

roasted barramundi fennel, green olive, romesco, almond milk, basil <i>gf/df</i>	54
grilled local eggplant tomato sambal, labneh, black olive oil, roasted almond <i>gf</i>	45
charcoal roasted pork cabbage, long bean, cashew, roasted coconut dressing <i>gf/df</i>	56

To Share

roasted sweet potato tahini, roasted garlic, dukkha, dill, coriander, mint <i>gf/v</i>	18
--	----



TREETOPS DINNER

Friday

Desserts

crème brulee sigatoka pineapple, raspberry sorbet	26
chocolate delice hazelnut-sesame tuile, vanilla bean ice cream <i>gf</i>	26
selection of sorbets the market's best offering <i>gf/df/v</i>	22
cheese plate island honey, preserves, lavosh, seeded cracker	29