



TREETOPS DINNER

Entrée

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| local tomato salad preserved peach, palm heart, pine nut, balsamic vinegar, garden basil <i>gf df v</i> | 36 |
| roasted scallops sweet peas, chorizo, garlic chive, saffron <i>gf df</i> | 42 |
| local octopus terrine hand-scraped coconut miti, coconut chutney, chili oil, coriander <i>gf df</i> | 44 |
| handmade crab ravioli prawn, fennel, heirloom cherry tomato, basil, shellfish oil | 42 |
| shaved pear salad parmesan custard, garden rocket, radicchio, celery heart, spiced pecans, blackberry <i>gf</i> | 34 |
| beef tartare pickled onion, miso, mustard, crispy potato, egg yolk jam, bbq onion spice <i>gf df</i> | 38 |

Accompaniments

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| smoked beetroot buratta cheese, charred garden greens, walnut, mustard dressing <i>gf</i> | 21 |
| heirloom baby carrot cashew, quinoa, kaffir lime, labneh <i>gf</i> | 23 |
| roasted broccoli japanese mustard sauce, roasted white sesame, kabayaki sauce <i>gf df v</i> | 21 |
| local pumpkin pumpkin seed pesto, moca, pumpkin sauce, feta, chili oil <i>gf</i> | 19 |



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Mains

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| handmade fusilli zucchini, asparagus, roasted almond, parmigiano reggiano | 52 |
| steamed reef fish citrus ponzu, ginger, coriander, spring onion, sesame seed sambal <i>gf df</i> | 54 |
| king salmon potato pave, salsa verde, buttermilk sauce, yuzu, salmon roe <i>gf</i> | 58 |
| king prawn risotto saffron, white wine, dashi, sweet peas, chili oil, mint <i>gf</i> | 48 |
| spinach and ricotta gnudi garlic confit, tomato nage, basil, bush lemon, garden rocket | 48 |
| duck leg confit roasted red cabbage, hazelnut, sweet & sour grape, grain mustard jus <i>gf df</i> | 54 |
| local pork loin chop cabbage, green papaya, roasted coconut, lemongrass, peanut <i>gf df</i> | 56 |
| slow cooked lamb shoulder roasted capsicum, stewed tomato, green olive, pinenut, cumquat <i>gf df</i> | 54 |
| charcoal roasted beef tenderloin cauliflower puree, shiitake mushroom, bone marrow butter, black truffle jus <i>gf</i> | 78 |

Desserts

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| chocolate fondant caramel sauce, toasted coconut, vanilla bean ice-cream | 26 |
| crème brulee, sigatoka pineapple, red wine-raspberry ice cream <i>gf</i> | 26 |
| passionfruit cheesecake almond crumb, yuzu, crispy milk chocolate mousse | 26 |
| milk chocolate semi freddo roasted white chocolate ice cream | 26 |
| selection of sorbets the market's best offering <i>gf/df/v</i> | 22 |
| selection of cheeses island honey, preserves, lavosh, seeded cracker | 32 |