

TREETOPS DINNER



Entree

local tomato salad preserved peach, palm heart, pine nut, balsamic vinegar, garden basil <i>gf df v</i>	38
roasted scallops sweet peas, chorizo, garlic chive, saffron <i>gf df</i>	44
local octopus terrine hand-scraped coconut miti, coconut chutney, chili oil, coriander <i>gf df</i>	46
handmade crab ravioli prawn, fennel, heirloom cherry tomato, basil, shellfish oil	44
shaved pear salad parmesan custard, garden rocket, radicchio, celery heart, spiced pecans, blackberry <i>gf</i>	36
beef tartare pickled onion, miso, mustard, crispy potato, egg yolk jam, bbq onion spice <i>gf df</i>	40

Accompaniments

roasted beetroot goat's cheese, smoked beetroot pickles, walnut, honey-citrus dressing <i>gf</i>	22
heirloom baby carrot cashew, quinoa, kaffir lime, labneh <i>gf</i>	24
roasted broccoli japanese mustard sauce, roasted white sesame, kabayaki sauce <i>gf df v</i>	22
local pumpkin pumpkin seed pesto, moca, pumpkin sauce, feta, chili oil <i>gf</i>	20

TREETOPS DINNER



Mains

handmade fusilli zucchini, asparagus, roasted almond, parmigiano reggiano	54
steamed reef fish citrus ponzu, ginger, coriander, spring onion, sesame seed sambal <i>gf df</i>	56
king salmon potato pave, salsa verde, buttermilk sauce, yuzu, salmon roe <i>gf</i>	61
king prawn risotto saffron, white wine, dashi, sweet peas, chili oil, mint <i>gf</i>	50
spinach and ricotta gnudi garlic confit, tomato nage, basil, bush lemon, garden rocket	50
duck leg confit roasted red cabbage, hazelnut, sweet & sour grape, grain mustard jus <i>gf df</i>	56
local pork loin chop cabbage, green papaya, roasted coconut, lemongrass, peanut <i>gf df</i>	58
slow cooked lamb shoulder roasted capsicum, stewed tomato, green olive, pinenut, cumquat <i>gf df</i>	56
charcoal roasted beef tenderloin cauliflower puree, shiitake mushroom, bone marrow butter, black truffle jus <i>gf</i>	81

Desserts

chocolate fondant toasted coconut, vanilla bean ice-cream	27
crème brulee, sigatoka pineapple, red wine-raspberry ice cream <i>gf</i>	27
passionfruit cheesecake almond crumb, yuzu, crispy milk chocolate mousse	27
milk chocolate semi freddo roasted white chocolate ice cream	27
selection of sorbets the market's best offering <i>gf/df/v</i>	23
selection of cheeses island honey, preserves, lavosh, seeded cracker	33

Pricing and ingredients subject to change without notice. Price includes 17.5% Govt.Taxes.