

# The Tropic

## FEASTING MENU

### FRESHLY SHUCKED OYSTERS

Lemon, mignonette

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### ROAST BEETROOT

Walnut curd, pink grapefruit, basil

### KINGFISH

Citrus dressing, dill oil, finger lime

### SLOW COOKED PIG CALZONE

Preserved vegetables, zucchini, fermented chilli sauce

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### SEARED SPANISH MACKEREL

Tomato pesto, witlof, pine nuts, herbs

### RIB EYE ON THE BONE (800g)

Rolled in black pepper, caramelised butter

### BITTER LEAVES

Cauliflower, raw corn, walnut, honey dressing

### CRISPY THICK FRIES

Pavilion sauce

**\$95 per person**

\*subject to change

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### KINGFISH

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### SLOW COOKED PIG CALZONE

Preserved vegetables, zucchini, fermented chilli sauce

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### SEARED SPANISH MACKEREL

Tomato pesto, witlof, pine nuts, herbs

### ROAST CHICKEN

Purple cabbage, preserved lemon yoghurt,  
fennel seeds

### BITTER LEAVES

Cauliflower, raw corn, walnut, honey dressing

### CRISPY THICK FRIES

Pavilion sauce

**\$60 per person**

\*subject to change