

The Tropic

FEASTING MENU

ROAST BEETROOT

Walnut curd, pink grapefruit, basil

KINGFISH TARTARE

Citrus dressing, dill oil, finger lime

SLOW COOKED PIG CALZONE

Preserved vegetables, zucchini, fermented chilli sauce

SEARED RAINBOW TROUT

Tahini dressing, gremolata, pomegranate

GRILLED LAMB

Broccolini, roast capsicum tahini, brown butter

BITTER LEAVES

Cauliflower, raw corn, walnut, honey dressing

SHOESTRING FRIES

Pavilion sauce

\$60 per person

*subject to change