

The Tropic

FEASTING MENU

FRESHLY SHUCKED OYSTERS

Lemon, mignonette

ROAST BEETROOT

Walnut curd, pink grapefruit, basil

KINGFISH

Citrus dressing, dill oil, finger lime

SLOW COOKED PIG CALZONE

Preserved vegetables, zucchini, fermented chilli sauce

SEARED RAINBOW TROUT

Tahini dressing, gremolata, pomegranate

RIB EYE ON THE BONE (800g)

Rolled in black pepper, caramelised butter

BROCCOLINI

Roast capsicum tahini

SHOESTRING FRIES

Pavilion sauce

\$95 per person

*subject to change