

# Waters Edge

3 Course Lunch @\$ 66pp

Warm spatchcock pave and herb mousse,  
Truffle mushroom cream, fennel seed wafers, hazelnut snow

Pan Seared Scallops, black pudding,  
burnt cauliflower puree, apple gel

Caramelised pork belly, parsnip puree,  
Apple and date chutney, crispy crackling

Goat cheese and mushroom Pithivier, beetroot relish,  
Nigella seeds, baby carrot

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Salmon, celeriac cream, Potato and dill cake,  
Dill and capers beurre noisette

Lamb back strap, Dutch carrot, smoked aubergine puree,  
Fondant potato and thyme jus

Crispy duck leg, carrot puree, Blue lentils,  
Maple and clove sauce

Butternut Pumpkin Agnolotti, Red Onion Gastrique,  
Peas, Pumpkin seeds and Truffle Beurre Blanc

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Roasted chat potatoes with mustard dressing \$8

Gem lettuce with blue cheese dressing \$8

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Deconstructed lemon meringue, candied citrus,  
Coconut ice cream

Vanilla panna cotta, rosewater Chantilly,  
Strawberry sorbet

Warm chocolate Tart, cocoa tuile,  
Bourbon vanilla ice cream

Cheese trio, nuts, dried apricot, Lavosh (\$4 supplement)