

PEREGRIN

ENTREES

Uprising Bakery sourdough, whipped butter, smoked sea salt ^(dfo)	5 ea	Flame roasted ½ shell scallop, sauce vierge ^(gf, df, n)	8 ea / ½ doz 42
Salamander Bay rock oysters, classic mignonette ^(gf, df)	6.5 ea / ½ doz 34	Smoked Yumbah abalone, fennel, herbs, lemon, smoked sea salt ^(gf, df)	23 ea
Stracciatella, zucchini, zucchini flower, squash, mint, sourdough croutons ^(gfo, v)	17	Bug roll, Moreton Bay bug, cos lettuce, crispy onion, flying fish roe	18
Smoked kingfish, lotus crisps, Davidson plum, green apple slaw ^(gf, df)	19	Charcoal-fired calamari, mint, garlic, lemon, tarragon ^(gf, df)	22
Yellowfin tuna, pickled cucumber, sake dressing, red chili, wakame salt, sea grapes ^(gf, df)	19	Butterflied prawns, mango, chilli, charred lime, lime yoghurt ^(gf, dfo)	26
		Charred lamb ribs, pomegranate, pepperberry sea salt ^(gf, df)	24

MAINS

Overnight beetroot, silverbeet, garlic confit, macadamia, thyme, honey ^(gf, ve, n)	32	Milly Hill Lamb tomahawks, chimichurri, polenta chip, lemon ^(gf, df)	38
Testaroli, asparagus, sugar snaps, peas, mint, goat's cheese, lemon ^(v, veo)	32	Red Gum Creek sirloin 250gm, chimichurri, potato pavé, lemon ^(gf, df)	36
Tagliatelle, Moreton Bay bug, tomato, chilli, basil	45	Murrnji Black Angus scotch fillet 350gm, potato pavé, red wine jus ^(gf, df)	52
Market fish fillet, grilled asparagus, lemon ^(gf, df)	37	Carrara Wagyu MBS 7+ rump cap, 300gm, potato pavé, red wine jus	70
Charcoal-fired Murray cod fillet, grilled asparagus, lemon ^(gf, df)	48	Murrnji Black Angus rib eye on the bone 650gm, red wine jus ^(gf, df)	94
Free range chicken breast, pepperonata, polenta chip ^(gf, df)	35		

FEASTS

Roasted whole cauliflower, salsa verde, currants, smoked almond dukkah ^(gf, ve, n)	42	Free range chicken, guindilla peppers ^(gf, df)	48
Charcoal-fired snapper, garlic lemon butter, smoked sea salt ^(gf, dfo)	58	Milly Hill lamb shoulder, charred lemon, scorched rosemary ^(gf, df)	75
Eastern Rock Lobster, herb garlic lemon butter ^(gf, dfo)	½ 65 / whole 120		

SIDES

Herb garden salad, chardonnay vinaigrette ^(gf, ve)	12	Charred cos, white anchovy, egg, capers, extra virgin olive oil, parmesan ^(gf, dfo)	16
Slow roasted beets, goats cheese, aged balsamic ^(gf, veo)	14	Triple cooked potatoes, roasted garlic butter ^(gf, v, veo)	12
Broccolini, toasted almonds, parsley butter, crispy garlic ^(gf, veo, n)	14	Chips, Tasman sea salt, aioli ^(veo)	12

TASTE OF PEREGRIN

80 per person - min. 2 people

Stracciatella, zucchini, zucchini flower, squash, mint, sourdough croutons ^(gfo, v)
 Yellowfin tuna, pickled cucumber, sake dressing, red chili, wakame salt, sea grapes ^(gf, df)
 Charred lamb ribs, pomegranate, pepperberry sea salt ^(gf, df)

Overnight beetroot, silverbeet, garlic confit, macadamia, thyme, honey ^(gf, ve, n)
 Market fish fillet, grilled asparagus, lemon ^(gf, df)

Red Gum Creek sirloin 250gm, chimichurri, potato pavé, lemon ^(gf, df)
 Broccolini, toasted almonds, parsley butter, crispy garlic ^(gf, df, ve, n)
 Chips, Tasman sea salt, aioli ^(veo)

Scorched mango, passionfruit curd, macadamia praline,
 passionfruit dust ^(gf, v, n)

FEASTING MENU

85 per person - min. 6 people

Flame roasted ½ shell scallop, sauce vierge ^(gf, df, n)
 Stracciatella, zucchini, zucchini flower, squash, mint, sourdough croutons ^(gfo, v)
 Wagyu beef spring roll, pickles, cheese, dijonnaise

Roasted whole cauliflower, salsa verde, currants, smoked almond dukkah ^(gf, ve, n)
 Free range chicken, guindilla peppers ^(gf, df)

Milly Hill lamb shoulder, charred lemon, scorched rosemary ^(gf, df)
 Herb garden salad, chardonnay vinaigrette ^(gf, ve)
 Triple cooked potatoes, roasted garlic butter ^(gf, v, veo)

Dark chocolate fondant gelato, candied hazelnuts, crystallised white chocolate,
 wattle seed, salted caramel ^(gf, v, n)

gf - gluten free | df - dairy free | v - vegetarian | ve - vegan | n - nuts | o - option

Please advise of any allergies or intolerances - all food is prepared in a kitchen containing nuts, shellfish, gluten, dairy & soy product. Whilst all reasonable efforts are taken, we cannot guarantee that our food will be allergen free.
 Card transaction surcharge applies to all EFTPOS & credit card purchases. 10% surcharge on public holidays.