

# Whitewater Set Dinner Menu

## Entrée

Fried Cauliflower (v)

In peanut sauce w. Asian nuts & garnished w. red onion & coriander

Smoked Salmon Bruschetta

w. cream cheese, red onion & capers

Five Spiced flash fried Squid

served w. fried noodles set on top of bamboo leaf & garnished w. shallot & red chili. Served w. aioli

Roast Chinese duck

Four pieces served w. house made pancakes, shallots, cucumber & plum hoi sin

## Mains

Chimichurri Vegan pasta

served w. mushroom, chimichurri sauce, roasted walnut, sun dried tomato & black olives

Barramundi

Crispy skinned roasted fillet served on top of squid ink linguine with crab meat, tomato concasse, saffron emulsion, parsley & garlic

Twice Cooked Pork Belly

w. crispy crackling served w. cauliflower puree, candied pears, seared scallops, apple cider & red currant compote

Riverine Angus Cube Roll

(served medium)

served w. two Tiger Prawns, roasted pommes & house salad.

## Sides

Fresh garden & herb salad

## Dessert

Dessert tasting plate to share

## Tea and Coffee