

# IL PESCATORE

2 course \$57

3 course \$68

## entrees

soup of the day

### six oysters

*shallot and red wine vinegar*

### ceviche of atlantic salmon

*radish, chervil, ginger and soy, & huon valley salmon caviar*

### hervey bay scallops

*celeriac puree, chorizo, asparagus and lime oil*

### smoked beetroot and tableland duck breast

*feta cheese, herb and pea salad, fig pearls, walnut praline, truffle oil*

### goats cheese salad

*heirloom tomatoes, watercress, aged balsamic*

### smoked kangaroo

*apple and saffron compote, micro herbs, dried cherry tomatoes, sugar snaps*

## mains

### local whole baby barramundi

*with zucchini ribbons roasted vine ripened tomatoes lemon and pine nuts*

### volcanic by morganbury beef fillet

*cauliflour puree, roasted baby carrots, horseradish gremolata, jus*

### grilled haloumi

*wilted spinach, confit tomatoes and pumpkin puree*

### roasted chicken breast

*salad of radicchio, toasted pine nuts, preserved lemon & parsley*

### atlantic salmon

*brussel sprouts, green peas, citrus burre blanc*

### spice rubbed lamb loin

*sweet potato fondant, roast asparagus, smoked eggplant, bacon soil, blackberry relish*

### saffron linguini

*moreton bay bugs, spring bay mussels, chilli, prawns, scallops semi dried tomatoes, coriander*

## desserts

### indulgent chocolate tart

*orange segments and cream*

### trio of apple

*apple sorbet, apple matchsticks, dried apple crisp*

*apple and thyme crumble*

### lychee pannacotta

*with strawberry stock*

*strawberry and lychee balls*

### woombye cheese plater

*triple cream brie and blackall cheddar, lavosh*

*trio of ice-cream or sorbet*

*\*please see your waiter for today's flavour*