

onda

RESTAURANT



Three courses of your choice from our Premium Menu
Includes house made bread, a glass of sparkling on arrival, tea/coffee and petit fours

Entrées

Ham hock terrine, spring pea velouté, rosemary cream, pea mousse, snow pea tendrils, parmesan sour dough croutes and puffed pork rinds

Cooked tiger prawns, hass avocado mousse, cocktail sauce consommé, cucumber gelee, lemon whip, toasted quinoa and aioli

42° north folk pine cured petuna ocean trout, apple and celery espuma, freeze dried strawberries, hazelnuts, port gel and poached celery

Roast butternut pumpkin custard, pomegranate molasses, fried basil, toasted pine nuts and semi dried cherry tomatoes

Mains

Crisp skinned Atlantic salmon, white onion soubise, bok choy, salt roasted scampi tail, compressed cucumber and red wine vinegar

Roast organic chicken supreme, breakfast radish, black garlic, purple potatoes, celeriac puree, manchego cheese and parsley jus

Fillet of beef, oxtail tortellini, caramelised red onion, potato fondants, sautéed baby spinach and truffle sauce

Smoked garlic and ricotta ravioli, caramelised onion jam, beurre noisette and shiso leaves

Desserts

Dark chocolate délice, lemon verbena ice cream and cocoa nib coulis

Eton mess. Wild strawberries, wild pepper sponge, cream royal and micro meringues

Ravioli of lychee and mango, kiwi fruit gel, noilly prat caviar, ginger sable and edible flowers

Christmas Bombe Alaska

Live Love Indulge

Surcharge per person – Saturday \$2.20 / Sunday \$3.30 / Public Holiday \$6.50

Menu
Function
Set
85