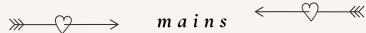


pan-fried scallops with wakame & soy-ginger vinaigrette

&

kangaroo carpaccio with horseradish & caper dressing, wattleseed dukkah & parmesan crumb



200gm eye fillet* with roasted bone marrow, potato fondant, roasted heirloom dutch carrots & handpicked green beans

or

250gm porterhouse* with potato fondant, roquette, parmesan & pear salad with aged balsamic and sweet potato crips

or

pan fried fillet of rainbow trout with capers beurre blanc, pea puree, parsley & lemon zest potatoes and pea shoots.

*each steak comes with a choice of truffled scented red win jus, brandy green peppercorn sauce or salsa verde

 \Longrightarrow \circlearrowleft dessert \Longleftrightarrow \ll

strawberry champagne jelly & vanilla panacotta topped with a mini strawberry macaroon

&

gateaux marcel (a baked chocolate mousse cake) with white chocolate ganache and passionfruit syrup

\$125 pp bookings essential

matching wines with each course is \$50 pp matching non-alcoholic drinks with each course is \$35pp other drinks are available from Dyers regular drinks menu