



## FESTIVE MENU

2-course \$65 pp\* / 3-course \$79 pp  
Add 100ml bottle Bah Humbug Gin gift +\$15pp

### ENTREE

#### LOCAL SADDLE TAIL SNAPPER CEVICHE

Chilli | NT Mango | Green Apple | Radish (GF) (DF)

#### NT CROCODILE CROQUETTES

Lemon Myrtle Aioli (GF) (DF)

#### DARWIN GIN-CURED KANGAROO CARPACCIO

DDC. Tropical Monsoon Gin | House-made Lime Salt | Orange | Davidson Plum  
Fried Capers | Zesty Herb Olive Oil | Radish | Macadamia (DF) (GF)

#### FIORI DI ZUCCA

Ricotta-Stuffed Zucchini Flowers | Sunflower Seeds | Bush Tomato Dust (VG) (VGO) (GF)

### MAIN COURSE

#### NT GRILLED BARRAMUNDI

Local Calamansi Beurre Blanc | Seasonal Greens | Roasted Potatoes (GF)

#### FESTIVE PORK BELLY

Kakadu Plum Glaze | Sweet Potatoes | Green Paw Paw and Chilli Lime Dressing (GF) (DF)

#### LEMON MYRTLE & THYME SOUS VIDE LAMB RUMP CAP

Pepperberry Jus | Seasonal Roasted veg (GF) (DF)

#### PORTOBELLO MUSHROOM & TRUFFLE RISOTTO

Parmesan | Lightly Pickled Mushrooms | Lemon Myrtle (V) (VGO) (GF)

### DESSERT

#### DAVIDSON PLUM & CHOCOLATE BROWNIE

Chocolate Crèmeux | Davison Plum Compote | Chocolate Soil (V) (GF)

#### NT MANGO & GREEN ANT PAVLOVA

Chantilly cream (V) (GF)

#### GALANGAL TIRAMISU

Coffee Punch Galangal Syrup | Mascarpone Cream | Lady finger sponge (V)

#### HOUSE-MADE TERRITORY SORBET

Calamansi or Passionfruit (VG) (GF) (DF)

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\*2-Course option only available Wednesday and Thursday

