

# *Eleonore's Restaurant*

## *Entree*

### **Mushroom Scallops**

Pea and Wasabi Puree, Edamame, Enoki

### **Asparagus and Duck Yolk**

Truffle Pecorino Flan, Burnt Cipollini, Ricotta

### **Smoked Trout Rilletes**

Guttiau Bread, Crème Fraiche, Caper Berries

### **Lamb Brisket on the Bone**

Romesco, Chimichurri, Dukkah

Please inform your waiter should you have any food allergies or dietary requirements.

\*A 10% surcharge applies for all weekend and public holidays

# *Eleonore's Restaurant*

## *Main*

### **Sweet Potato Gnocchi**

Black Garlic Ratatouille, Burnt Tomato Puree, Nuts

### **Pan Seared Snapper**

Lemon Myrtle Macadamia Cream, Fennel Dashi, Zucchini Flower

### **Scorched Octopus**

Glazed Scallop, Corn, Sea Succulents

### **Grilled Kangaroo Sirloin**

Pancetta, Parsnip Puree, Endive Gremolata

### **Beef Short Rib**

Miso Cauliflower Puree, Cabbage Chiffonade, Gari

## *Sides*

Tomato Salad, Szechuan Dressing, Fresh Herbs

Corn Succotash, Green Peppers, Cajun Spices

Roasted Sweet Potatoes, Coconut

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# *Eleonore's Restaurant*

## *Dessert*

### **Lime Panna cotta**

Cherry, Coconut, Pineapple & Lemon Verbena Sorbet

### **Three Berries Tart**

Meringue, Crèmeux, Date & Macadamia

### **Lemon Myrtle and Marigold**

Mandarin, Cocoa Crumb, Ice Cream

### **Cheese Selection**

Local and Imported Cheeses, House Condiments

Our cheeses are also available as an additional course for a  
\$20.00 per person supplement

### **Tea & Coffee**

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