

amaze in taste
DINING MENUS



Entrée

Roasted cauliflower soup w hazelnut dukkah and cumin oil _{V,GF,P}
Duo beet carpaccio w goats feta, cumin yoghurt and candied walnut _{V,D}
Baked spinach gnocchi w lemon ricotta and roasted pumpkin puree _{V,D}
Heirloom tomato w cherry bocconcini, macadamia nut emulsion and micro basil _{V,D}
Hiromasa kingfish ceviche w pickled shitake, nashi pear and grilled corn _P
King salmon crudo w almond emulsion, pickled golden beet and lime vinaigrette _P
Tasmanian salmon gravlax w fennel and radish salad, whipped lime cream _D
Spiced tuna tataki w soybean puree, sesame dressing, chilli thread and sunflower sprout _P
Chicken confit w citrus carrot puree, beet slaw and crispy buckwheat _M

Main

Blue eye cod, ras el hanout, green pea and kale puree, baby carrot, micro nasturtium _{GF,P}
Pan seared barramundi w cauliflower and garlic puree, baby beet, swiss chard _{D,GF}
Petuna trout w salmoriglio, herb desiree potato puree and beet confit _{D,GF}
Hapuka fillet w harissa, baby root vegetables and caper butter _D
Baked king salmon w gremolata, fennel puree, mixed grain and spring onion bulb _P
BBQ chermoula spatchcock w parsnip puree, fennel, grilled egg plant, baby leek and marjoram jus _M
Roast chicken cutlet w purple mashed, baby truss tomato, green bean and citrus jus _M
Rack of lamb w braised beluga lentil, baby carrot, pearl turnip and sage jus _M
Veal cutlet w baby broccolini, rosemary soft polenta, capsicum jam and eshallot jus _M
Seared beef fillet w smoky egg plant, pearl onion, brussel sprout and merlot jus _M

Dessert

Raspberry milk chocolate crème fraiche mousse w short bread _D
Mango parfait on almond dacquoise w coconut lime sorbet _{P,GF}
Blueberry cheese pudding w vanilla bean honey anglaise _D
Key lime tart w almond biscuit crumble and double cream _D
Moche brulee cream w caramel brownie _{D,GF}
Berry custard and burnt white chocolate pudding w macadamia nut and dry berries _D
Steamed lemon ginger chia pudding w citrus anglaise _P
Bittersweet chocolate burnt mandarin cream mousse w chocolate shortbread _P
Maple fig and pecan self-sauce pudding w vanilla bean ice cream _P
Mango and coconut bavarois w coconut sable _{P,GF}
Honeycomb wild berry parfait w macaron sponge base and mixed berry sorbet _{P,GF}



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