

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
- Hiramasa 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 desirée 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 eggplant, baby leek and marjoram jus M
- Roast chicken cutlet w purple mash, 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 eschalot jus M
- Seared beef fillet w smoky eggplant, 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
- Mocha 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 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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