



**CUSTOMS HOUSE**  
— BRISBANE —

### Entrée

Kingfish Tataki | Ponzu | Avocado | Daikon | Bergamot Oil | Shiso | Puffed Rice

*Served alternatively with*

Brisbane Valley Quail | Almond Cream | Charred Sugarloaf | Apricot (GF)

### Main Course

*(Select two dishes to be served as alternate drop)*

Dry Aged Wollemi Duck | Cherry | Witlof | Baby Turnip | Goat Cheese Agnolotti | Hazelnut

*or*

Grasslands Pasture Fed Eye Fillet 200g | Potato Pavé | Watercress | Glazed Onion | Smoked Cheddar | Black Garlic

*or*

Coral Coast Barramundi | Romesco | Charred Fennel Salad | Avocado | Burnt Chive Oil

*or*

Hand Rolled Gnocchi | Oyster Mushroom | Heirloom Tomato | Broad Bean | Truffle Oil | Pecorino (V)

### Dessert and Cheese

*(Select two dishes to be served as alternate drop)*

Crème Brûlée | Peach | Raspberry | Feuilletine

*Or*

Valrhona Hazelnut Creméux | Dark Chocolate | Coffee | Milk Ice Cream

*Or*

Strawberry Panna Cotta | Valrhona White Chocolate | Yoghurt | Elderflower | Breton

*Or*

Artisan Cheese Plate | Fig + Walnut Log | Muscatels | Pear | Ironbark Honey | Walnut Bread | Lavosh

Coffee and tea served with chocolates

2 Course Menu \$82 per person | 3 Course Menu \$100 per person