

Waters Edge

3 Course Shared Menu for Two \$180
Minimum of Two People

**Chef Choice Amuse on Arrival followed by Sour Dough
and Smoke Butter**

1st Course

Cured Sashimi King Fish (GF | DFO | NF)
Nuoc Cham, Lychee, Katsuobushi, Furikake, Finger Lime

2nd Course

300g MB-4 little Joe Striploin, Black Garlic

Palate Cleanser

3rd Course

Baked Meringue Yuzu Mousse (GF | NF)
Meringue, Raspberry Coulis, Strawberries,
Coconut and Peppermint Ice Cream

**Available for groups of TWO, FOUR, SIX, EIGHT (Even
Numbers)**



Executive Chef AV

GF-Gluten Free | DF-Dairy Free | NF-Nuts Free

**GFO-Gluten Free Optional | DFO-Dairy Free Optional | NFO-
Nuts Free Optional**