



DETOX / RETOX MENU
\$40 TWO COURSE / \$50 THREE COURSE

Includes a glass of sommelier selected wine
or a drink from our fresh juice bar or tea trolley

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↓ TO START

Heirloom tomato salad, white peach, young green almonds,
raspberry emulsion, cold pressed almond oil

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Kingfish tartar, wasabi ponzu, ginger, jalapeno, edamame,
nori rice crackers

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Tataki of paroo kangaroo, blackberry vinegar,
pickled pear, beetroot, macadamia, wattleseed dukkha

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↓ MORE SUBSTANTIAL

Corn fed organic chicken, pearled barley,
Jerusalem artichoke, raw kale gazpacho

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Steamed snapper, basil, vine tomato, broccolini, fresh
peas, basil

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Warm quinoa salad, organic chickpea hommus, cauliflower,
zucchini, baked baby beets, green lentils

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↓ SOMETHING SWEET

Pineapple carpaccio, vanilla, lime, pink peppercorn,
curry leaf & coconut sorbet

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Yoghurt parfait, lemon verbena, marinated stone fruits,
jasmine infusion

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↓ DETOX JUICE BAR

These are some of our favourites

Celery, apple, kale, cucumber

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Cucumber, mint, apple

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Orange, pineapple, carrot

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Broccoli, asparagus, kale, apple

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Feel free to build your own detox juice from the ingredients below or be a little bit naughty and add a shot to retox. We recommend Hendricks and promise not to tell

Apple, celery, orange, carrot, kale, cucumber, beetroot, ginger, mint, lemon, lime, pineapple

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