

SEABELLE

Restaurant & Bar

SEABELLE RECOMMENDED

**Five course degustation menu with matching wines or beers
\$149 per person**

**Created for you to relax and savour the best items from our award-winning menus.
The culinary offerings are perfectly matched with a range of Australian and European wines.**

First Course

Thyme-rubbed duck breast with kipfler potatoes in a melange of wild lime, lilly pilly salsa, coriander, wattle seed, tamarind and native honey glaze

Angas Moscato, Barossa Valley, SA



Second Course

Lemon myrtle and aniseed pickled crocodile, grilled oyster mushroom, fish sauce, lime and pepper berry aioli

La Vieille Ferme Rose, Côtes du Ventoux, France



Third Course

Medium-rare seared QLD kangaroo loin, served on a bed of roasted sweet potato, asparagus, apple mustard cream and rosella-raspberry caramelised onions

Not Your Grandma's Riesling, Eden Valley, SA



Fourth Course

Paperbark-wrapped North Queensland barramundi, served with macadamia nuts and lemon myrtle, crisp side salad, lemon aspen, wild lime and munthari berry salsa

Yalumba Patchwork Shiraz, Barossa, SA



Dessert

Queensland mango and coconut panna cotta, with lychees and petite salad of Maryborough gold pineapple

Vasse Felix Cane Cut, Margaret River, WA



Disclaimer:

Whilst we take great care in catering all dietary requirements and the elimination of allergens, we as well as our suppliers utilize machinery and facilities that may handle various allergens. As a result, we are not able to guarantee the complete absence of allergens in our foods and beverages.