



**AN EVENING WITH SELECTOR
& KINGFISHER BAY RESORT**

Sunday 24th July 2022

AMUSE BOUCHE

tomato consume, cucumber, EVOO

FIRST

tuna sashimi, wasabi aioli, pickled vegetables

SECOND

scallops, sweet corn, parmesan, prosciutto

THIRD

duck Ravioli, snow pea, parmesan, butter

FOURTH

barramundi, dill, burre blanc, crispy potato

FIFTH

venison, kumara, beetroot, wattle seed

PALLET CLEANSER

shiraz sorbet topped with sparkling shiraz

SIXTH

chocolate tart, dulce de leche, roasted macadamia

SEVENTH

cheeses (washed rind, k.i. cheddar, danish blue)

Selector sommelier Paul Diamond will pair complementary Australian wines with each course to complete your ultimate dining experience.

This is a sample of the bush tucker-inspired menu that you will experience, and there may be some slight changes on the night.