canapes

puff pastry avocado, tuna tartare, raspberry onion, micro herbs (la cucina)

duck liver paté, grain toast, kumquat marmalade (kai)

leek & gruyere tart, smoked tableland tomato jam (salsa bar & grill)

kuzuku crisp bread, scallop, caviar (zinc)

entrée

beef carpaccio (la cucina)

pickled octopus, gazpacho, rye (kai)

salmon tataki, togarashi vinaigrette, compressed apple, seaweed purple potato crisps, eat shoots & leaves micro herbs (salsa bar & grill)

yakibuta pork belly, leek, daikon, cucumber jam (zinc)

mains

duck, orange glaze, duck fat potato (la cucina)

smoked waygu beef, daikon slaw, black bean, sesame, wasabi (kai)

banana leaf baked daintree saltwater barramundi, som tam salad, rice crumble

(salsa bar & grill)

potato gnocchi, roasted pumpkin, caramelized onion, sage, pine nuts, buffalo ricotta (zinc)

desserts

cannoli, ricotta, pistachio (la cucina)

maple roasted pumpkin pie, pecan crumble (kai)

daintree estate chocolate nemesis (salsa bar & grill)

yuzu curd tartlet, matcha meringue (zinc)