



"Head to Tail" Salmon

28 February 2025

Blood Orange and Vodka Cured Salmon

Pickled cucumber salad, dill oil

Or

Smoked Salmon Cobb Salad

Cucumber, yogurt, salmon roe

Salmon Chowder

Slow Cooked Tasmania Salmon

Wilted lettuce, carrot ginger emulsion

Or

Honey Soy Glazed Norwegian Salmon

Crushed potatoes, lemon honey vinaigrette

Or

Oven-baked Salmon Coulbiac

Champagne cream sauce, root vegetables

Jasmine Tea Chiffon Cake

Fresh mango, citrus sorbet

Or

Cream Cheese Dill Carrot Cake

Apple sorbet

Petit Fours

Freshly brewed coffee or fine tea

\$368 per Person