Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies, we’re afraid we cannot always guarantee meeting your needs.

**Lime&Tonic Elite Guest Menu**

3-courses w. matching wines + sparkling on arrival

**TO START**

**ROAST BERSHIRE PORK** w. white peach + macadamia + fennel  
2018 McWilliams Markview Sauvignon Blanc, Hilltops, NSW

**DUCK LIVER PARFAIT** w. summer berries + candied walnuts + mountain pepper + brioche  
2018 Rogers & Rufus Grenache Rose, Barossa Valley, SA

**KINGFISH SASHIMI** w. grilled rockmelon + avocado + ponzu  
2018 Paringa Estate Pinot Gris, Mornington Peninsula, VIC

**MAIN COURSE**

**GRAIN FED BEEF STRIPLION** w. pickled fennel and broccolini  
2016 Zilzie Shiraz, Barossa Valley, SA

**GIANT GROUPER** w. squid ink chorizo + red capsicum + broccolini + saffron crisp  
2016 TarraWarra Chardonnay, Yarra Valley, VIC

**SUMMER VEGETABLES** w. grilled zucchini flower + eggplant + tahini yogurt + crispy parmesan  
2018 McWilliams Markview Merlot, Hilltops, NSW

**DESSERT**

**CHERRY SUNDAE** w. chocolate brownie + popcorn marshmallow + coconut sorbet + cherry & raspberry jam  
NV All Saints Muscat, Rutherglen, VIC

**SELECTION OF AUSTRALIAN CHEESES** + sesame seed flatbread + walnut & grape salad  
2018 Willie Smith French Blend Cider, Huon Valley, TAS

**VANILLA PANNA COTTA** w. summer fruits + whipped apricot foam + fruit tea punch  
2018 Saracco Moscato d’Asti, Piemonte, IT

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