FUSION128

Dinner Menu

Entree:

Ciabatta Bread
Confit Garlic, Olive Oil, Balsamic 9.00

Oysters 2 Ways
Please see your waiter for today's Chefs choice
4 Oysters 14.50 6 Oysters 20.00 12 Oysters 36.00

House Cured Salmon
Lemon Myrtle Yoghurt, Wonton Wafer, Baby Radishes 18.50

Herb Marinated Prawns
Sushi Rice Rolls, Bisque Sauce and Herb Salad 22.50

Caprese Salad
Heirloom Tomatoes, Bocconcini, Bush Tomato Native Basil Oil 16.00

Thai Duck Salad
Gow Gee Crisp, Coriander, Asian Slaw 20.00

Seared Scallops
Lemon Aspen Emulsion, Bacon Crumble, Chilli Oil 24.50

Mains:

Crisp Skin Salmon

Herbed Potato's, Grilled Asparagus and Beurre Blanc 36.50

Slow Cooked Duck Leg

Fragrant Rice, Wilted Greens, Thai Red Curry 35.00

Chicken Ballantine

Fondant Potato, Cumin Spiced Carrot Puree, Enoki Mushroom and Creamy Chicken Jus 25.00

Twice Cooked Pork Belly

Spiced Red Cabbage, Braised Fennel, Apple Puree and Cider Jus 29.00

280g Wagyu Sirloin Steak

Garlic Mash, Roast Eshallots, Dutch Carrots and Shiraz Jus 38.50

Dessert:

Chocolate Tasting Plate

Chocolate Torte Truffle, Chocolate Ice-cream, Chocolate Brownie, Ganache and Chocolate Shard 19.00

Vanilla Crème brûlée 13.00

Lemon Meringue Tart

Lemon Curd, Crisp Meringue, Crispy Pastry 18.50

Vanilla Bean Panna Cotta

Chocolate Soil and Mint Leaves 16.50

COFFEE

Espresso / Long Black / Latte / Cappuccino / Flat White 4.50

TEA

Twinning's Tea

English Breakfast / Earl Grey / Peppermint / Chamomile / Green Tea 4.50