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indigo

THE BLUE MANSION

## Appertizers

Steamed Rock Oysters \$58  
*garlic, onion, torch ginger, chilly,  
kaffir lime dressing*

Slow Cooked Free Range Egg \$28  
*crispy mushroom, truffled cauliflower puree,  
shitake essence, chives*

Soy Glazed Wild Caught King Prawns \$48  
*tomato & coriander salsa, corn,  
avocado mousseline*

Seared Duck Foie Gras \$68  
*miso, asian pear, orange sponge,  
basil & kaffir lime gel*

Roasted Asparagus Soup \$28  
*spiced chickpea, quail egg, paneer cheese*

## Desserts

White Wine Poached Pear \$28  
*granola, butterscotch, vanilla ice cream*

Passion Fruit Gateau \$32  
*pineapple, mint, mango sorbet*

Chocolate Tart \$32  
*caramelized banana, macadamia ice cream*

## Mains

Pan Seared Wild Caught Snapper \$68  
*lady's finger, crab curry, sweet potato,  
smoked paprika*

Seared Scallop \$68  
*spinach & ricotta ravioli,  
smoked duck, clam chowder*

Parmesan Crumbed Chicken Breast \$48  
*chinese cabbage, truffled mash,  
caramelized onion gravy*

Australian Beef Tenderloin \$118  
*spinach, portabella, potato gratin,  
sauce bordelaise*

Pumpkin Gnocchi \$48  
*spinach & ricotta ravioli, asparagus,  
feta, beetroot puree, mint oil*

Australia Lamb Rack \$118  
*lamb croquette, hummus, zucchini,  
pomegranate reduction, mint yogurt*

## Specialty Coffees & Teas

French Malongo Coffee Varieties \$14

Harney & Sons Tea Selections \$10

*Prices are subject to 6% GST*