

THE
BREAKWATER

ISHKA RESTAURANT

115PP

glass of Veuve Clicquot Brut on arrival

ENTRÉE

OCTOPUS CARPACCIO sweet pickled peppers, salsa verde mayonnaise, baby rocket, confit grape tomatoes, dill oil (*gf, df, nf*)

GOAT CHEESE SOUFFLÉ green asparagus, fine herbs, dukkah (*v, gf, nfo*)

BEEF TARTARE capers, anchovies, shallots, parsley, Dijon, Worcestershire, smoked aioli, crostini (*gf, nf, df*)

MAINS

MEDITERRANEAN CHICKEN BREAST ginger & carrot puree, honey glazed heirloom carrots, chicken jus (*gf, nf*)

300G SIRLOIN STEAK potato gratin, broccolini, bone marrow jus (*gf, df, nf*)

GINGER MISO ROASTED PUMPKIN macadamia purée, furikake, fine herbs (*vg, n, df*)

DESSERT

ESPRESSO MARTINI BY SPOON dark chocolate délice, Davidon plum gel, espresso foam (*gf, nf*)

LEMON MYRTLE CHEESECAKE passion fruit gel, seasonal fruits (*gf, nf*)

*gf - gluten free | df - dairy free | v - vegetarian | vo - vegetarian option | vg - vegan | gfo - gluten free option
vgo - vegan option | dfo - dairy free option | n - contains nuts | nf - nut free | nfo - nut free option*

please advise of dietaries when booking, vegan alternatives available on request