



Carmody's

DEGUSTATION MENU

Sparkling on arrival and your choice of 1 option from each course

- C A N A P E -

SEARED SCALLOP MIANG

Galangal, toasted coconut, peanut, soy pearls

SWEET POTATO & BEETROOT BHAJI

Turmeric yoghurt, lime

- E N T R E E -

KARAAGE SOFT SHELL CRAB SLIDER

Sriracha cocktail sauce, oak leaf, pickles

CRACKLED PORK BELLY

Balsamic fig, shaved fennel, carrot anise puree

HARISSA & LIME KING PRAWNS

Sumac, avocado mousse, preserved lemon gel

- M A I N -

BRAISED LAMB SHOULDER

Fettuccine, speck, fried brussel sprouts, pepitas, goats cheese

CRISPY WHOLE BABY BARRAMUNDI

Ginger, tamarind and chilli glaze, green mango slaw, coconut rice

WAGYU BEEF SIRLOIN

Campfire kipflers, roasted cipollini onions, broccolini, port reduction

- D E S S E R T -

24K MAGIC

Callebaut dark chocolate mousse, gold dust ganache, berry gel, brownie batter gelato

CARMODY'S AFFOGATO

Shot of Bun espresso, vanilla bean ice cream, cinnamon dusted churro and your choice of liqueur -
Baileys, Cointreau, Frangelico, Khalua

\$89

PER PERSON

*Dietary options available on request. Alternate arrival beverage available on request.
10% Guest Surcharge applies.