



The Fabiru
RESTAURANT

TABLE D'HÔTE DINNER MENU

Designed by
Head Chef Danny Donoghue

TWO-COURSE MENU - \$49

THREE-COURSE MENU - \$59

SANCTUARY  COVE GOLF®

TO SHARE

Turkish bread with basil oil and caramelised red vinegar	10.0
Turkish bread with semi-dried tomato and green olive salsa and chilli artichokes	15.0

ENTRÉE

Half dozen Pacific oysters natural or with cucumber and lemon pickled shallot

Honey grilled figs with lemon ricotta stuffed zucchini flower and baby mizuna salad

Vincotto glazed quail and maple roasted Jerusalem artichoke with
ruby red grapefruit and chervil salad

Roasted Murray Valley pork belly with orange, beetroot, green peas and saffron vinegar glaze

Tempura soft shell crab with mango, red pepper salsa and grilled lime wedge

Grilled king prawns with honey rockmelon, micro herb salad and apple cider vinaigrette

Five spiced confit duck leg on Chinese red onion, corn, green bean salad and
sweet soy chilli dressing

MAIN

Roasted sweet Bangalow pork cutlet with savoy cabbage, roasted shallot green peas and parsley butter

Chilli caramelised chicken breast with cucumber, bean sprouts, coriander, basil and mint salad

Oven roasted beef fillet on pommes boulanger with hazelnut, radish and baby chervil salad and smoked shallot purée

Cajun buttered half shell prawns with roasted fennel, carrot and toasted pepita salad

Roasted pumpkin, spinach and goats cheese crostata with radicchio jam, shaved fennel and baby herbs

Wine braised Cape Grim beef cheek with grilled polenta, apple poached witlof and carrot thyme relish

Sovereign lamb rump on skordalia potato with olive oil braised vegetables and romesco

Today's market fish

SIDES

Hand cut potato chips with truffle parmesan salt	10.0
Broccolini and snow peas with grain mustard butter	12.0
Chopped cos lettuce, smoked speck and radish salad	12.0
Green beans, chorizo and red pepper salad with shallot vinaigrette	12.0
Cucumber, watermelon and haloumi salad	12.0

DESSERT

Daintree Estates chocolate flourless cake with raspberry sorbet and poached red wine pear

Amaretto and vanilla parfait with dark cherry and blueberry salsa, toasted coconut and white chocolate shell

Poached stone fruit mess with meringue, honey mascarpone and lime glacé

Pecan tart with butterscotch cream and sticky figs

Mango and lemongrass frangipane tart with pineapple syrup and vanilla bean ice cream

*Gluten free options are available on request

DESSERT ACCOMPANIMENTS

Dessert Wine	glass	Port and Cognac	glass
Sandalford Late Harvest	9.0	McWilliam's Port	5.0
Josef Chromy Botrytis Riesling	11.5	McWilliam's Royal Reserve Muscat	9.0
		Penfolds Club	9.0
		Galway Pipe	12.0
Liquor Coffee		Penfolds Grandfather	17.0
Affogato (choice of)	14.0	Courvoisier	17.0
Tia Maria, Kahlua, Frangelico, Baileys		Hennessy XO	40.0
Irish Coffee – Jameson	12.0	Louis XIII	60.0
Mexican Coffee – Kahlua	12.0		
Jamaican Coffee – Coruba	12.0		
French Coffee – St Remy	12.0		