



First Bloom

An Epicure Bistro Menu, Tuesday 25 August & Tuesday 1 September 2026

\$55 PER PERSON

ENTRÉE

Soy & Ginger Cured Kingfish GF · A

Yuzu kosho crème fraîche, pickled daikon, white sesame crisp

(This dish is not recommended for pregnant guests or those with a compromised immune system)

Twice-Baked Gruyère Soufflé V

Parmesan cream, truffle oil, chopped pistachio, beetroot relish

(Contains nuts)

Buffalo Fried Chicken Bites

Buffalo glaze, blue cheese dressing, pickled celery & carrot ribbons

MAIN

Korean-Style Braised Beef Short Rib GF · DF

Steamed rice, kimchi slaw

Grilled Rankin Cod, Asparagus & Lemon Risotto GF · A

Chive oil, gremolata

Panko-Crumbed Pork Cheek

Chimichurri, charred corn, pickled cabbage

DESSERT

Matcha & White Chocolate Mousse V

Yuzu gel, black sesame tuile

Individual Pavlova V · GF

Passionfruit curd, whipped cream

Flourless Chocolate & Raspberry Torte V · GF

Raspberry coulis, olive oil, basil & black pepper gelato

Tags reflect each dish exactly as described above — no substitutions or swaps are available on this menu.

All dishes are prepared in a kitchen that also handles nuts, egg, gluten, shellfish and fish — please speak to your server about any allergy before ordering.

V Vegetarian **VGN** Vegan **GF** Gluten Free **DF** Dairy Free **NF** Nut Free
A Seafood – Australian Origin **O** Option Available

Please be advised that we cannot accept any tips from our customers, if you would like to leave some feedback, please Scan the QR with your smart phone below and let us know what you enjoyed about your dining experience or where you feel we could make some improvements.

