

\$85 Group Menu

\$65 Share Set Menu

To Start

Sonoma Sourdough House Butter

Goats cheese stuffed zucchini flowers with
pepper berry mayo

Burrata, Fennel Salt, Tomatoes, Salsa Verde
Saltbush

Fried Southern Calamari, Saltbush,
Confit Garlic Emulsion

Whole Baby Snapper, Papaya Salad,
&
Slow Cooked Beef Short Rib, Pickles,

Shoestring Fries, Oregano Salt

Butter Lettuce Salad, Compressed

Cucumber, Dill, Buttermilk Dressing

Sweet

Mango Pavlova
&
Sea Salted Caramel &
Lavender Cream Tart

To Start

Sonoma Sourdough House Butter

Oysters Shucked To Order, Yuzu Kosho

Swordfish Tataki, Local Seaweed, Radish,
Wasabi, Ponzu

Burrata, Fennel Salt, Tomatoes, Salsa Verde

Choice Of Main

Blue Swimmer Crab Linguine, Tomato,
Chilli, Lemon And Dill

Stone & Wood Battered Snapper &
Chips with Tartare

Pressed Lamb Shoulder, Spring Peas,
Mint, Preserved Lemon, Saltbush,
Labne

Goats Cheese Stuffed Zucchini Flowers,
Kale, Squash, Peas, Dill And Barley

Roasted Baby Carrots, Preserved
Lemon, Whey Labne Pistachios

Butter Lettuce Salad, Compressed

Cucumber, Dill, Buttermilk Dressing

Shoestring Fries, Oregano Salt

Sweet

Palm Beach Pavlova

Or

Salted Caramel &

Lavender Cream Tart

Add 3 hr beverage Package
(whole table only)
\$70 Per Person includes Aperol on arrival
Sparkling, Wine & Beer,
Mineral water
& Soft Drinks
@dunespalmbeach

10% surcharge on Sunday & 15% on public holidays
Please notify us of any dietary requests no split bills