



Heron Island
GREAT BARRIER REEF

Shearwater
Restaurant

Entrées

SMOKED SALMON CROSTINI

Celeriac remoulade, snow pea tendrils,
lemon scented olive oil

BLACK ANGUS BEEF CARPACCIO

Horseradish mousse, poached beetroot,
wild rocket

CHAR GRILLED PUMPKIN SALAD

Semi sundried tomatoes, toasted pine
nuts, mixed leaves, Yarra Valley Persian
feta

YELLOW FIN TUNA SASHIMI

Avocado purée, citrus salad, ginger
vinaigrette

VINE RIPENED TOMATO TARTE TATIN

Goats cheese purée, arugula, aged
balsamic reduction

SHAVED PROSCIUTTO

Melon salad, red onion, parmesan crisps,
verjuice dressing

TRUFFLED POTATO SOUP

WILD MUSHROOM ARANCINI

Truss tomato and basil salsa, fig vincotto

MORETON BAY BUG TIAN

Avocado salad, mango and Tahitian
lime dressing

Mains

BLACK ANGUS SIRLOIN

Caramelized onion purée, wild
mushroom ragout, sugar snap peas

PAN ROASTED ATLANTIC SALMON

Citrus and shaved fennel salad,
avocado purée, chive infused olive oil

SLOW ROASTED PORK BELLY

Pumpkin and coconut purée, five spice
roasted pineapple, shaved cucumber
salad

SEARED KANGAROO

Beetroot risotto, glazed brocolini, goats
cheese crumble

ROASTED CHICKEN BREAST

Whipped polenta, confit leek, crispy
pancetta, asparagus, sweet corn foam

PAN SEARED CORAL TROUT

Cauliflower mousseline, raisin purée, fried
capers, wild rocket, curry infused olive oil

SALT AND PEPPER SILKEN TOFU

Wok tossed vegetables, candied cashew
nuts, soy and sesame glaze

SWEET POTATO FONDANT

Candied pumpkin seeds, organic red
quinoa, blue cheese crumble, glazed
brocolini

ZA'ATAR RUBBED SLOW ROASTED VEAL

Five spice roasted pumpkin, buttered
green beans, pomegranate molasses

Desserts

SLOW BAKED LEMON AND LIME TART

Vanilla bean scented cream, citrus syrup

ORANGE CHOCOLATE MOUSSE

Mandarin salad, chocolate shard

TROPICAL FRUIT SALAD

Vanilla bean ice cream, brandy snap

AUSTRALIAN CHEESE PLATTER

Dried fruit, grapes, crackers

*Ask your friendly wait staff for the
selection of liqueurs, ports and dessert
wines*