



Sublime Bar & Grill's Degustation Menu

\$150 per person includes 5 matching wines with each course

Crisp Fried Soft Shell Crab served with homemade chili jam, wasabi aioli and flat bread

Confit Pork Belly, baby beetroot and rocket salad with soft herbed Meredith goats cheese

Local Coconut Sorbet topped with champagne (palate cleanser)

Duck Breast Magret, aged for seven days, rubbed with Daintree Vanilla on wilted spinach and ginger infused pumpkin with ribberries jus

Rich Belgium Chocolate Marquise with crème anglaise and biscotti

Gallo Baci Brie from the Atherton Tablelands with quince paste and toasted turkish bread