

Pebbles

TO START

- Marinated Olives 8 *v*
- House Baked Sourdough, Whipped Brown Butter, Smoked Sea Salt 8 *vg*
- Chicken Liver Pâté, Sourdough Crostini 12
- Beef Tartar Tart, Truffle, Anchovie Boqueron 15
- Preserved Grilled Artichoke, Quince Glaze, Garlic Crumb 12 *v*

RAW

- Ora King Salmon Gravlox, Horseradish Cream, Grapefruit, Rye Toast, Sea Greens 28
- Fish Crudo, Native Citrus, Yuzu Dressing, Pickled Cucumber 29 *gf, df*
- Beef Tataki, Ponzu Dressing, Pickled Carrot, Egg Yolk, Soy Truffle Emulsion, Pecorino, Radish 29 *gf*
- Oyster, Green Nuoc Cham, Lemon 7 ea *df, gf*

HARVEST

- Charred Corn Salad, Chipotle Mayo & Pecorino 18 *vg*
- Caprese, Heirloom Tomatoes, Basil Pesto, Smoked Bocconcini, Croutes 19 *vg*
- Roasted Beetroot, Cumin Yogurt, Housemade Dukkah, Goats Cheese 18 *vg*
- Chips, Truffle Oil, Parmesan 16 *vg, gf*
- Pan Roasted Seasonal Potatoes, Confit Garlic, Rosemary 16 *v, gf*
- Sauteed Brassicas, Lemon Caper Dressing, Smoked Almond 15 *v, gf*

GRILL

- Porchetta, Green Apple, Native Muntries Ketchup 42 *df, gf*
- Roast Chicken, Herbed Butter, Saltbush, Chicken Jus 38 *gf*
- 350g Southern Ranges SR4 Striploin, Vine Tomato, Mustard, Confit Garlic, Pink Peppercorn Sauce 60 *gf*
- 250g Black City Grain Fed Eye Fillet, Vine Tomato, Mustard, Truffled Pan Sauce 60 *gf*
- Ora King Salmon, House Dried Tomato Muhammara, Butternut Squash Salad 38 *df, gf*
- Line Caught Market Fish, Kohlrabi Remoulade, Sauce Vierge 39 *df, gf*
- Lamb Rump, Sea Spinach, Mint Verde 42 *df, gf*
- Grilled Haloumi, Lebanese Rice Salad, Romesco 36 *vg, gf*

SWEET

- Chocolate Gateau, Coffee, Strawberry & Cream 19
- Clementine Cheesecake, Mandarin, Mango, White Chocolate 19 *gf*
- Ambrosia, Strawberries, Lavender Yoghurt Ice Cream, Hibiscus, Toasted Meringue 18 *gf*
- Berry Chocolate Pebble, Coconut, Burnt Pineapple, Mint 24 *v, gf*

TASTING MENU

Feed Me 85 per person (*minimum 2 pax*)

Please inform your waiter of any allergies. We will do our best to accommodate your dietary needs.
We cannot be held responsible for traces of allergens.

v - Vegan | *gf* - Low Gluten | *vg* - Vegetarian | *df* - Dairy Free

PEBBLES RESTAURANT ~ PEPPERS MOONAH LINKS RESORT @PEBBLESRESTAURANT

Feed Me Menu

TO START

Marinated Olives *v*

House Baked Sourdough, Whipped Brown Butter, Smoked Sea Salt *vg*

RAW

Ora King Salmon Gravlox, Horseradish Cream, Grapefruit, Rye Toast, Sea Greens

Beef Tartar Tart, Truffle, Anchovie Boqueron

GRILL

Porchetta, Green Apple, Native Muntries Ketchup *df, gf*

Roast Chicken, Herbed Butter, Salt Bush, Chicken Jus *gf*

Line Caught Market Fish, Kohlrabi Remoulade, Sauce Vierge *df, gf*

HARVEST

Caprese, Heirloom Tomatoes, Basil Pesto, Smoked Bocconcini, Croutes *v*

Pan Roasted Seasonal Potatoes, Confit Garlic, Rosemary *v, gf*

DESSERT (+ \$10)

Chocolate Gateau, Coffee, Strawberry & Cream

Clementine Cheesecake, Mandarin, Mango, White Chocolate *gf*

Feed Me Menu ~ \$85 per person (*minimum 2 pax*)

v - Vegan | *gf* - Low Gluten | *vg* - Vegetarian | *df* - Dairy Free

PEBBLES RESTAURANT ~ PEPPERS MOONAH LINKS RESORT @PEBBLESRESTAURANT