

Pebbles

TO START

Marinated Olives 8 *v*
Wood Fired Bread, Whipped Brown Butter, Smoked Sea Salt 12 *vg*
Chicken Liver Parfait En Croute, Toasted Porcini, Pedro Ximenez 16
Preserved Grilled Artichoke, Quince Glaze, Garlic Crumb 12 *v, gf*

RAW

Fish Crudo, Native Citrus, Yuzu Dressing, Pickled Cucumber 29 *gf, df*
Beef Tartar, Sourdough Crumpets & Boqueron 18
Oyster, Green Nuoc Cham, Lemon 7 ea *df, gf*

HARVEST

Charred Corn Salad, Chipotle Mayo & Pecorino 18 *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*
Tea Tree Wood Fired Hazeldene's Chicken, Heirloom Carrots, Native Thyme Fumet 38 *gf*
350g Killcoy 100 Day Grain Finish Striploin, Vine Tomato, Mustard, Confit Garlic, Pink Peppercorn Sauce 60 *gf*
250g Killcoy 100 Day Grain Finish Eye Fillet, Vine Tomato, Mustard, Truffled Pan Sauce 60 *gf*
Line Caught Market Fish, Kohlrabi Remoulade, Aple Sauce Vierge 39 *df, gf*
Lamb Rump, Labhne, Pickled Carrot, Mint Chutney, Spiced Lamb Khichdi 42 *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*
Carrot Galette, Barfi, Bayleaf Milk Sorbet 18 *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*

Wood Fired Bread, Whipped House Butter, Smoked Sea Salt *vg*

RAW

Fish Crudo, Native Citrus, Yuzu Dressing, Pickled Cucumber *df*

Beef Tartar, Sourdough Crumpets & Boqueron

GRILL

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

Tee Tree Wood Fired Hazeldene's Chicken, Heirloom Carrots, Native Thyme Fumet *gf*

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

HARVEST

Roasted Beetroot, Cumin Yoghurt, Housemade Dukkha & Goats Cheese *v*

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

DESSERT (+ \$10)

Chocolate Gateau, Coffee, Strawberry & Cream

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

Carrot Galette, Barfi, Bayleaf Milk Sorbet *gf*

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

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

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