

Pebbles

TO START



- Marinated Olives 8 *v*
House Baked Sourdough, Whipped Brown Butter, Smoked Sea Salt 8 *vg*
Chicken Liver Pate, Crostini, Sourdough 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
Hiramasa Kingfish, Native Citrus, Yuzu Dressing, Pickled Cucumber 29 *gf, df*
Beef Tataki, Nicoise Salad, Rice Crisps 29
Oyster, Green Nougat, Lemon 7 ea *df, gf*

HARVEST



- Stone Fruit, Goats Cheese, Toasted Hazelnuts & White Balsamic 15 *vg, gf*
Chicory, Shaved Pecorino, Crispy Prosciutto 19
Caprese, Heirloom Tomatoes, Basil Pesto, Burratina, Croutons 19 *vg*
Heirloom Beetroot Baklava, Cumin Yogurt, Persian Feta, Saltbush Dukkah 18 *vg*
Chips, Truffle Oil, Parmesan 16 *vg, gf*
Pan Roasted Seasonal Potatoes, Confit Garlic, Rosemary 16 *v, gf*
Sautéed Brassicas, Lemon Caper Dressing, Smoked Almond 15 *v, gf*

GRILL



- Porchetta, Green Apple, Native Mustard Ketchup 42 *df, gf*
Roast Chicken, Herbed Butter, Saltbush, Chicken Sauce 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*
Hiramasa Kingfish Fillet, Kohlrabi Remoulade, Sauce Vierge 39 *df, gf*
Lamb Rump, Sea Spinach, Mint Verde 42 *df, gf*
Moroccan Spiced Grilled Cauliflower, Tomato Muhammara, Pinenuts, Halloumi 34 *vg, gf*

SWEET



- Chocolate Bar, Coffee, Cherry, Grappa, Cream 19
Clementine Cheesecake, Mandarin, Mango, White Chocolate 19 *gf*
Ambrosia, Strawberries, Lavender Yoghurt Ice Cream, Rosella, 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

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Feed Me Menu

TO START

Marinated Olives *v*

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

RAW

Ora King Salmon Gravlax, 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 Sauce *gf*

Hiramasa Kingfish Fillet, Kohlrabi Remoulade, Sauce Vierge *df, gf*

HARVEST

Stone Fruit, Goats Cheese, Toasted Hazelnuts & White Balsamic *vg, gf*

Sauteed Brassicas Lemon Capar Dressing, Smoked Almond *v, gf*

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

DESSERT (+ \$10)

Chocolate Bar, Coffee, Cherry, Grappa, Cream

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

\$85 pp (Minimum 2 pax)

Whole table must partake in set menu (children excluded)

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