



TOP END SURF & TURF

Degustation Menu

A Culinary Journey of the Northern Territory

\$185 pp

21 and 22 November 2025

SA OYSTER & ROASTED BONE MARROW

Finger lime mignonette, roasted marrow bones, bush herbs, toasted sourdough

*Paired with Penfolds Bin 51
Eden Valley Riesling*

CHAR GRILLED JUMBO AUSTRALIAN PRAWNS ^{LG}

Lemon myrtle chimichurri, grilled lime

Paired with Penfolds Max's Vineyard Chardonnay

GLAZED BEEF SHORT RIBS WITH CARAMELIZED CARROTS

Slow-braised beef short ribs glazed in native honey & wattle seed, sweet roasted carrots, bush spice jus

Paired with Penfolds Max's Shiraz Cabernet 2015

KALAMANSI & CITRUS SORBET ^{LG} ^V

Candied mandarin zest

GRILLED WAGYU STEAK WITH POACHED CRAYFISH ^{LG}

Flame-grilled steak, crayfish, golden triple-cooked potatoes, native salt, thyme

Paired with Penfolds Bin 28 Kalimna Shiraz 2021

MANGO MERINGUE PIE WITH COCONUT-MACADAMIA CRUST ^V

Northern Territory mango curd, crisp macadamia crust, toasted meringue & coconut shards

Paired with Mango Cloud Spritz

Evoo

RESTAURANT

^{LG} Low Gluten ^I Imported seafood ^V Vegetarian ^{VG} Vegan

While some menu items may not include specific allergens as an ingredient, all our food is made in a facility that contains known allergens. Therefore, we are unable to guarantee there are no allergens within the food and beverages served from this menu. If you have an allergy, please inform our friendly staff so that we can assist you. Please be aware that not all ingredients are listed within the dish description.