



Welcome to Onred! In 2008 Onred was established with a vision to provide best culinary fine dining experience and had various talented head-chefs over number of years including our current head-chef Mr. Pradeep Manupriya, with a vast experience in kitchens across Germany, UK and the Dubai, he has always followed his passion for fresh produce and creative culinary challenges. His passion to continuously learn and explore his craft has resulted in an impressive career with previous work experiences that include working for Gordon Ramsay at Powerscourt as well as 5-star hotels such as the Burj Al Arab, Jumeriah, one and only Royal Mirage, Dubai, Four Seasons Dublin. Pradeep brings unparalleled knowledge of Modern European and Australian cuisine, and love to procure and utilize quality local seasonal produce. We hope you enjoy your experience!!

Tassie natural oysters (5.5) | Tassie oysters w Champagne vinaigrette, Salmon caviar (6)

First Course

Grilled pickle cucumber jelly, Crab remoulade, Avocado wasabi mousse, Roasted sesame seeds (GF)

Basil Yohurt-herb, Roasted Beef tomatoes, Beetroot Hummus, Roasted spicy mix nuts, Basil oil (GF) (V)

Honey mustard roasted Chicken breast, Milk poached walnuts, permeated grapes, Grape salad, melted brie, Avocado cream

Second Course

Maple syrup ginger marinated pan seared Duck breast, Red wine glazed fig, compote fennel puree, Orange Cardamum Jus-le (GF)

Olive Comfit Tuna, Mango Lime Salsa, Chilli Coriander Mayonnaise, Baby greens (GF)

Bake Goat cheese, Tomato Marmalade tart, Balsamic apple reduction, Basil rocket smoothie (V)

Sides to share: Bowl of seasonal vegetable | Bowl of roasted potato (slow roasted in duck fat) \$12

Third Course / Mains

Sous vide Beef fillet medium rare, Cream mix mushroom, Baked sweet potato puree, Marrow jus-le (GF)

Pan seared Tasmanian Salmon fillet, Artichoke puree, garlic tomato confit, buttered green beans, saffron butter

Oven baked Aubergine, Mediterranean herb lentil puree, roasted cumin yoghurt, pine nuts, baby coriander (V)

Fourth Course / Dessert

Mango yoghurt Panna cotta, Tropical fruit salsa (GF)

Traditional chocolate mousse, Raspberry jelly, hazelnut crumble (GF)

Chef's choice selection of 3 cheese, House made Lavosh bread, Fig paste, Nuts (\$5 extra)

4 course \$105 | Wine Pairing \$65

Please speak to one of our friendly staffs for any special dietary requirements.