

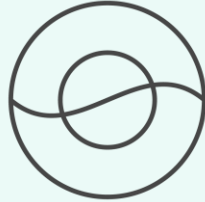
SAMPLE DINNER MENU

Best suited to the island's tropical climate, the culinary team delivers an innovative daily-changing menu that showcases the riches of the region.

Celebrating a bounty of locally-sourced, wholesome and freshly grown and caught seasonal delights, you are guaranteed a bespoke epicurean adventure!

Each evening, we offer you the chance to enjoy each course with a 'wine pair' from our award-winning cellar list.

Honouring a diverse selection of Australia's finest drops, the collection has been carefully crafted to ensure perfect harmony between cuisine, climate and environment.



DINNER MENU ONE

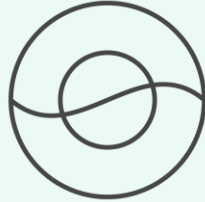
spanner crab katsu
watermelon, nashi pear

lobster raviolo
tomato, bisque

hibachi short rib
mustard, crispy onion, pickle

dark chocolate
hazelnut, salt caramel

ORPHEUS
ISLAND LODGE



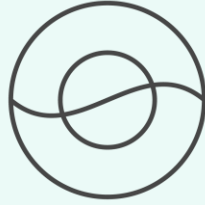
DINNER MENU TWO

kingfish kokoda
pineapple, coconut, chilli

sweet onion risotto
grand padano, espresso

spatchcock
roasted hispi cabbage, pancetta

sweet corn parfait
passionfruit, miso



DINNER MENU THREE

cured kingfish
ginger, soy

spanner crab
ajo blanco, pomelo

coral trout
sweet & sour peppers, paprika

lemongrass
coconut, mango