

SIGNATURE 4-COURSE MENU



ENTRÉE SHARING PLATTER

SALMON CEVICHE (DF,GF,SF)

Smoked Salmon | Avocado | Seared Prawns

SEARED SCALLOPS IN HALF SHELL (GF,SF)

U10 Scallops | Jalapeño | Shallots | Olive Oil

CHICORY, RADICCHIO AND FRISÉE SALAD (GF,V)

Goats Curd | Figs & Walnuts Dressed With Balsamic Glaze

MID ENTRÉE

BUTTERFLIED GRILLED KING PRAWNS (GF,SF)

U8 King Prawns | Garlic Butter | Parsley

MAIN (Choice of one)

HERB CRUSTED BREAST OF CHICKEN

Heirloom Carrots | Crispy Potatoes | Enoki Mushroom | Mushroom Sauce

OR

GRILLED MARKET FISH OF THE DAY (SF)

Braised Broccolini | Heirloom Tomatoes | Fennel & Orange Salad |
Beurre Noisette

OR

CLASSIC ITALIAN GNOCCHI (GF,VE)

Broccolini Heads | Tomato Nage | Basil

DESSERT (Choice of one)

CLASSIC OPERA CAKE (N,V)

Hazelnut | Joconde | Coffee | Chocolate

OR

HAWAII ISLAND (N,V)

Vanilla Short Crust | Coconut Lime Caramel | Pineapple Mousse |
Streusel

Dietary & Allergen Information:

Contains Dairy (D) | Contains Tree Nuts (N) | Contains Gluten (G) | Contains Seafood (SF) |
Gluten Free (GF) | Vegetarian (V) | Vegan (VE)

*Indicative menu only. Items may be subject to minor changes.

