



## 4-COURSE SIGNATURE DINNER 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

(Pre-order recommended for large groups)

#### 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 (DF,V)

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:

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

Requests for dietary substitutions and modifications of menus will be politely declined, as our kitchen is not allergen free. We cannot guarantee that certain products or ingredients will not be in our food, and we explicitly accept no liability in this regard.

\*Indicative menu only. Menu may be subject to minor changes.