

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.