

SIGNATURE DINNER MENU WITH WINE PAIRING

WELCOME DRINK

Ba Ba Rumba Prosecco 2024 - Hilltops

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

Wines pouring now, may be subject to change without notice

Collector Shoreline Rosé – Gundagai, CAN

OR

Jim Barry Watervale Riesling – Clare Valley, SA

MID ENTRÉE

Butterflied Grilled King Prawns (GF,SF)

U8 King Prawns | Garlic Butter | Parsley

MAIN

Herb Crusted Breast Of Chicken

Heirloom Carrots | Crispy Potatoes | Enoki Mushroom | Mushroom Sauce

alternating with...

Grilled Market Fish Of The Day (SF)

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

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Kooyong Chardonnay – Mornington Peninsula, VIC

OR

Renzagalia Cabernet Di Renzo – Orange, NSW

DESSERT

Classic Opera Cake (N,V)

Hazelnut | Joconde | Coffee | Chocolate

alternating with...

Hawaii Island (N,V)

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

Paired with...

Grant Burge Aged Tawny – Barossa Valley, SA

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.