



POPULAR 3-COURSE SET MENU

Entrée Sharing Platter

Smoked salmon ceviche with avocado, heirloom tomato (DF,GF,SF) [I]

Scallops with lime and pepper crumb (GF,SF) [I]

Endive radicchio and prawn salad, dressed with balsamic glaze [I]

Main Course

Alternative Serve

Mediterranean spiced breast of chicken

Crispy chat potatoes, honey glaze Dutch carrots and tender broccolini with rich mushroom sauce

OR

Herb-crusted salmon steak (SF) [I]

Crispy chat potatoes, Moroccan spice steamed broccolini, and sauce Vierge with lemon

Dessert

Alternative Serve

Wattle seed cheesecake (N)

Wattle seed, dulce de leche

OR

Hawaii Island (N)

Roasted pineapple mélange with vanilla mousse & rose-infused watermelon

Dietary & Allergen Information: Vegetarian (V) | Vegan (VE) | Gluten Free (GF) | Dairy Free (DF) | Contains Nuts (N) | Seafood (SF)

Seafood Labelling: [A] Australian, [I] Imported, [M] Mixed

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.