



SPECIAL OCCASION

DINING SET MENUS



\$169pp

STARTER

Antipasto & Garlic Ciabatta Plate to Share
prawn mousse, organic olives

ENTRÉES

Lobster Bruschetta
crème fraîche

Popcorn King Prawns
yuzu, ssamjang

Shark Bay Scallops Mornay
pecorino, grana padano, gruyère

MAINS

Beer Battered King George Whiting,
King Prawn & Scampi
gribiche, pea mash, fennel salad

Glacier 51 Patagonian Toothfish & W.A. crab meat
beurre blanc, sweet anise confit

250g Grassfed Eye Fillet
chef duxelles, vegetable torte, garlic & saffron butter

includes rosemary & garlic chips & santorini salad

DESSERTS

Chocolate & Vanilla Crêpe Cake
butterscotch and agricole rum

Poached Pear
saffron, mescal, chilli & Persian floss

\$99pp

ENTRÉES

Salt & Pepper Calamari
chilli jam

Huon Smoked Salmon
crème fraîche, fennel

Lobster Bisque
cognac cream, crustacean meat

MAINS

Roasted Hapuka Fillets with Pipis & Parsley
gribiche, pea mash, fennel salad

200g Eye Fillet Medallions
veal jus, truffle mash

Fettucine Marinara
garlic, cream chardonnay sauce

DESSERTS

Vanilla Creme Brulee
muscatel, miso tuille & gold flakes

White Chocolate & Baileys Mousse
honeycomb, berry compote

Subject to seasonal availability. Promotional menus are not valid in conjunction with other specials, promotional vouchers or further discounts.