

menu



STARTER

*Creamy Cauliflower White Bean Soup
with Truffle Cheese Croute*

or

*Smoked Salmon & Lobster Linguine
coated in a creamy Sauvignon Blanc sauce, garnished with
salmon caviar & fresh garden herbs*

MAIN

*Wild Mushroom Stuffed Quail
with Pearl Barley*
*accompanied by sweet corn purée,
sugar snap peas, quail jus & fresh garden herbs*

or

Pan-seared Barramundi
*accompanied by ginger-infused scallops,
red bell pepper sauce, courgettes, pine nuts &
creamy potatoes*

DESSERT

*Floral Tea-infused Brûlée
with Almond Biscotti*

*\$58 per diner
Wine pairing at additional \$30*

*Prices are subject to a 10% service charge & prevailing government taxes.
Please inform our staff if you have any food allergies or special dietary requirements.*

**Terms & conditions apply*