

SET MENU



Two Courses \$59 per person
Three Courses \$69 per person

ENTRÉE

Chilli Prawn Ravioli

Prawn-filled Ravioli, Szechuan Chilli Sauce, Shallots

Wagyu Beef Tataki

Ponzu, Spanish Onion, Scallions, Crispy Potato, Sesame

Scallop Crudo

Hokkaido Scallops, Coconut Lime Vinaigrette, Pickled Ginger, Crispy Leek, Coriander

MAIN

Grilled Harissa Lamb Rump

Mint & Fennel Slaw, Chickpeas, Spiced Yoghurt

Barramundi en Papillote

Fennel Salad, Cherry Tomato, Capsicum, Lemon

Crying Tiger Steak

Ranger Valley Sirloin, Asian Cress, Nam Jim Jaew Sauce

Linguini Ai Gamberi

Garlic & Chilli Butter, Prawns, Cherry Tomato, Spinach, White Wine, Pangrattato

DESSERT

Cheesecake Pavlova

Crispy Pearls, Berries, Mascarpone Cheese, Passionfruit Sauce

Sticky Date Pudding

Butterscotch Sauce, Almond Crumble, Berry Compote, Vanilla Ice Cream

Chocolate Fondant

Berry Coulis, Vanilla Ice Cream, Crumble, Berry Compote

BANQUET MENU



\$69 per person
Minimum 8 pax

ENTRÉE

Chilli Prawn Ravioli

Prawn-filled Ravioli, Szechuan Chilli Sauce, Shallots

Wagyu Beef Tataki

Ponzu, Spanish Onion, Scallions, Crispy Potato, Sesame

Fried Chicken Bao Bun

Chilli Mayo, Cucumber, Carrot Chilli, Coriander

MAIN *Choice of two*

Grilled Harissa Lamb Rump

Mint & Fennel Slaw, Chickpeas, Spiced Yoghurt

Barramundi en Papillote

Fennel Salad, Cherry Tomato, Capsicum, Lemon

Crying Tiger Steak

Ranger Valley Sirloin, Asian Cress, Nam Jim Jaew Sauce

Linguini Ai Gamberi

Garlic & Chilli Butter, Prawns, Cherry Tomato, Spinach, White Wine, Pangrattato

SIDES *Choice of two*

Garlic Bread

Garlic Butter Broccolini

Garden Salad

Fries

DESSERT

Chef's Selection Dessert Platter