DINING SPECIAL

2 and 3 course dining special

Sample menu



ENTRÉES

Mussels au Gratin (3pcs)

With Saffron Cream Sauce

Hand Pulled Burrata

 \vee

Medley Grape Tomato, Extra Virgin Oil

Bresaola

GF, DF

Pickled Artichoke and Red Onion, Blackberry Balsamic Vinaigrette

MAINS

Grilled Barramundi

Cauliflower Steak, Curry Velouté Sauce

Chicken Supreme

Herb Risoni with Feta Cheese Mousse

Spinach and Parmesan Tortellini

 \bigvee

Cherry Tomato, Wild Mushroom Cream Sauce



DINING SPECIAL

2 and 3 course dining special

Sample menu

DESSERTS

Lemom Sorbet

GF, NF, VG

Candied Citrus, Roasted Coconut Flakes, Lemon Balm

Swiss Chocolate Cake

Filled with Chocolate Ganache, Hazelnut Chocolate Soil, Mandarin Gel

Honey Panna Cotta

GF, NF

With Strawberry Compote, Meringue





No further discounts apply.