

MÆNU



AMUSE BOUCHE

South Australian Pacific oyster,
pearls and champagne

ENTRÉE

Duo of melon, prosciutto, marinated
goat feta, balsamic and mint

MAIN COURSE

Wagyu beef striploin, Grenaille
potatoes and truffle butter

OR

Coastal Snapper with macadamia
crust and beetroot foam

DESSERT

Vanilla crème brûlée with
Cointreau strawberries *GF*

Petit fours with tea and coffee