



Main Course

PAN SEARED BARRAMUNDI

celeriac remoulade, caper & lemon butter sauce, romanesco

OR

LEMON THYME CHICKEN BREAST

shimeji mushrooms, tarragon rosti, onion soubise, red wine jus

OR

PUMPKIN RAVIOLI

butternut pumpkin, goat's cheese, sage brown butter

Dessert

TROPICAL CHEESECAKE GROOVE TART

Passion fruit cheesecake with a tropical compote, praline chocolate base sitting in an open rectangular groove tart*

OR

COFFEE STONE

chocolate flourless cake, caramel hazelnut centre, coffee mascarpone mousse

**Please speak to your host about your dietaries when they take your order.*



Beverage Menu

SPARKLING WINE

Peg&Bull Premium Prosecco - \$13 Glass

PREMIUM CHAMPAGNE

Bollinger Special Cuvée NV Aÿ,
Champagne (France) \$150

WHITE WINE

Pocket Watch Pinot Gris 2019
(Central Ranges) - \$13 Glass
Robert Stein Farm Series Riesling
2019 (Mudgee) - \$13 Glass
Silkman Chardonnay 2018
(Hunter Valley) - \$16 Glass

RED WINE

Luna Rosa Rosado Rose 2019
(Central Ranges) - \$13 Glass
First Creek Botanica Pinot Noir
2018 (Tumbarumba) - \$13 Glass
First Greek Botanica Shiraz - \$14 Glass

BEER & CIDER \$9

James Squire One Fifty Lashes
Corona
Peroni
Somersby Apple Cider

SOFT DRINKS/NON-ALCOHOLIC \$4

Selection of soft drinks & juices

SPIRITS \$16

Bombay Sapphire Gin
Jim Beam
Bundaberg UP Rum
Captain Morgan
House Vodka
Johnnie Walker Red
Bacardi
Galway Pipe Tawny Port

PREMIUM SPIRITS \$18

Hendrick's Gin
Glenfiddich Whisky
Grey Goose Vodka

COCKTAILS \$15

Bellini
Aperol Spritz

COCKTAILS \$18

Martini
Espresso Martini
Mojito