

Your choice of 2 Course Menu \$99.00pp or 3 Course Menu \$120.00pp.

Add Wine Pairing for \$65.00pp (includes welcome drink of your choice: Spritz, Beer or Soft drink)

ENTREES

- Tuna Tataki, Peruvian Inspired Dressing, Seaweed,
 Nori Salt
- Prosciutto, Bocconcini, Heirloom Tomato, Olive
 Crumb, Foccaccia Crostini & Saged Balsamic
- Textures Of Beetroot, Whipped Goats Curd, Apple,
 Celery & Walnut Dressing

MAINS

- Beef Wellington, Truffle Mash, Baby Carrots
- Whole Coral Trout for 2
- Hand Made Gnocchi Pomodoro, Basil, Roasted
 Macadamia

DESSERTS

- Chocolate Fondant, dulce de leche, Salted Caramel Ice Cream
- Coconut Pana Cotta, Fingerlime, Passion Fruit & FNQ
 Mango Sorbet
- Trio Of Artisan Gelato