



125th Anniversary Special
3-Course Set Lunch
1 - 30 June 2025

— DUO APPETISERS —

Chilled Capellini Pasta

served with Stone Crab, Avruga Caviar and Truffle Vinaigrette

Smoked Salmon

served with Mesclun Mix, Cherry Tomatoes and Honey Lemon Vinaigrette

— MAIN —

(Please Select One)

Humpty Doo Barramundi Fillet

served with Roasted Potatoes, Broccolini, Mushroom and Beurre Blanc Sauce

or

French Duck Leg Confit

served with Roasted Potatoes, Brussels Sprouts, Pumpkin and Peppercorn Sauce

— DESSERT —

Chocolate Pistachio Almond Sponge

served with Raspberry Sorbet

or

Buttery Pineapple Crumble Bars

served with Vanilla Ice Cream

\$125 for 2 persons
(minimum order of 2 sets required)



125th Anniversary Special
4-Course Set Dinner with Wine Pairing
1 - 30 June 2025

— APPETISER —

Chilled Capellini Pasta

served with Crab Leg, Oscietra Caviar, Sakura Ebi and White Truffle Vinaigrette

🍷 *Inviniti Sauvignon Blanc, New Zealand*

— ENTRÉE —

(Please Select One)

Hokkaido Scallop

served with Salsify Purée, Pistachio, Garlic Sauce and Parsley Oil

or

Pan-Seared Duck Foie Gras

served with Parsnip, Pear and Yellow Mustard Seeds

— MAIN —

(Please Select One)

Angus Beef Tenderloin

served with Potato Mousseline, Sautéed Broccolini, Mushroom Fricassee and Red Wine Sauce

🍷 *Chateau Loumelat, Merlot Cabernet, France*

or

'Fresh Catch of the Day'

served with Potato Mousseline, Baby Spinach, Mushroom Fricassee and Beurre Blanc

🍷 *Ruffino Orvieto Classic DOC, Italy*

— DESSERT —

(Please Select One)

Buttery Pineapple Crumble Bars

served with Vanilla Ice Cream

or

Coconut Mango Compote

served with Strawberry Ice Cream

Goodwood blended coffee or selection of fine teas

\$125 per person

Prices are subject to 10% service charge and prevailing government taxes.
Not valid with other discounts, promotions and vouchers, unless otherwise stated.