



TASTES OF TEMPLE

Minimum two guests

\$130pp | \$180pp with wine pairings

Chef's Selection of Amuse Bouche

Pumpkin Tofu & Nori

pumpkin purée, grilled tofu, nori, balsamic reduction, pickled enoki mushrooms (GF, V, HC)

Paired with Radford Dale Vinum Chenin Blanc

Pan Seared Scallops

mango lime coriander salsa, lime gel, sesame seed crackers, avocado, young coconut (GF)

Paired with Chaffey Bros Dufte Punkt Riesling/Gewürztraminer

Tableland Pork Belly

chilli lime caramel, salted peanut crumb, pickled green mango, sticky rice, Asian herbs (GF)

Paired with Oakridge Over The Shoulder Pinot Noir

Palette Sorbet

Paired with Chandon Brut

Halloumi & Zucchini Flowers

Thai spiced eggplant purée, grilled halloumi, crispy zucchini flowers, pickled wood ear mushroom, radish, edamame (GF, V)

Paired with William Fevre Petit Chablis

Cape Grim Eye Fillet 200gm

grass fed, 5+ marble score, Asian mushrooms, sweet potato purée, truffle butter, onion jam, radish, beef jus (GF)

Paired with Ringbolt Cabernet Sauvignon

Innisfail Banana Spring Rolls

pandan coconut cream, peanut sesame seed salt, passionfruit sorbet

Paired with De Bortoli Noble One Botrytis Semillon

Please enquire with waiting staff if you have dietary requirements

GF = Gluten Free / V = Vegetarian / HC = Healthy Choice

Accor Plus Members receive \$20 per person off the special price. Not valid in conjunction with any other offer, special promotions and discount cards.

