

Set Course Menu

2 Course \$79pp, ALL Accor+ Explorer \$70pp
Includes shared entrée and individual choice of main

3 Course \$89pp, ALL Accor+ Explorer \$80pp
Includes shared entrée, individual choice of main and dessert

Shared Entrée

Focaccia bread (V)

Gochujang butter

Spiced lamb ribs (4pcs)

Cumin, chilli, plum glaze, Szechuan seasoning

Salmon crudo (A) (GF/DF)

Ponzu dressing, salmon roe, pickled ginger

Mains

300g Berkshire pork neck with 15 hours slow cooking

Berkshire pork neck, Asian Worcestershire sauce and crispy potato with spicy butter

Mafalda pasta with Panang curry, prawns and grilled salmon (M)

Egg mafaldi pasta, Thai and panang curry paste, prawns and grilled salmon

Vegetable garden bibimbap (GF/DF/V)

Seasonal heirloom vegetables, furikake steamed rice, teriyaki puff tofu with Korean sesame dressing,

Pinnacle beef scotch fillet, MB2+, NSW, 300g (Additional +\$5)

Seasonal mixed leaves, sesame dressing with beef jus

VG = Vegan | V = Vegetarian | GF = Gluten Free | DF = Dairy Free
A = Australian seafood | I = Imported seafood | M = Australian & Imported

Dessert

White chocolate banana Basque cheesecake

BB's style banana Basque cheesecake with white chocolate

Bread and butter pudding (V)

White chocolate ganache, vanilla bean ice cream

Mango sticky rice (GF/DF/V)

Chocolate coconut mousse, sliced banana & roasted cacao nibs

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Our kitchen contains traces of nuts, dairy, gluten products, and seafood.

Please note the following surcharges occur: 10% on Sundays and 15% on all Public Holidays.