

MENU

Festive Set

\$99 per person

\$89 per person for

ALL Accor+ Explorer Members

A glass of sparkling wine awaits you on arrival

Entrée

HOUSE-MADE FOCACCIA

served with whipped herb butter & smoked sea salt

KING PRAWNS (A)

served with crisp butter lettuce, pickled cucumber,
shaved fennel & preserved lemon aioli

CREAMY FRESH BURRATA

with green tomato gazpacho, crispy bacon, caper berries,
charred sourdough & fragrant basil oil

Main

SLOW-COOKED VICTORIAN LAMB SHOULDER

with silky cauliflower purée, rosemary crumb & rich olive jus

TASMANIAN SALMON POMEGRANATE

with orange glaze, asparagus & charred orange

GREEN GODDESS POTATOES

WARM GRAIN SALAD

with grilled stone fruit, fresh mint, burnt honey &
tarragon vinaigrette

Dessert

DELICATE PAVLOVA CAKE

with rosemary, bright orange & passionfruit

MISTLETOE TIPS

blackberry & lime compote, crumble brioche tipsy cake
& ricotta gelato

CHEF ALESSANDRO'S TIPSY CHRISTMAS TRUFFLES

SEAFOOD ORIGIN KEY

(A) Australian (I) Imported (M) Mixed

We cater to dietary requirements where possible, but due to shared preparation and serving areas, we cannot guarantee that meals are free from allergens. Please advise our team of any allergies or intolerances.