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

Teriyaki Chicken Skewer
Spring onion, sesame

Salmon Crudo (A) (DF)
Ponzu dressing, salmon roe, pickled ginger

Mains

Grilled Lemongrass Chicken Thigh (GF/DF)
Lemongrass sauce, Asian lettuce, roasted sesame dressing, pickled vegetables

Mafaldine Seafood Pasta (A)
Butterfly tiger prawn, huon salmon, penang curry paste & fish roe

Pinnacle Beef Striploin Grain Fed, MB2+, NSW, 300g (DF/GF)
Served with seasonal green & beef jus

Signature Garden Bibimbap (DF/GF/VG)
Rice, sautéed carrot, mushroom, spinach, puff tofu, zucchini, spicy pickled radish, gochujang sesame sauce
Add chicken +6

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

Sides $12 each

Salad Leaves (V)
Roasted sesame seeds dressing

Wok fried Asian greens (V/GF)
Oyster sauce

Steamed Rice (VG)

French Fries (V)
Chicken salt, furikake

Smashed Potatoes
Sautéed in housemade spicy butter

Dessert

Mango Sticky Rice (V)
Mango sorbet, coconut sauce

Bread and Butter Pudding (V)
White chocolate ganache, vanilla bean ice cream

Banoffee Crunch
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.