



Easter | Taste of Melbourne

2 COURSE \$59 PER PERSON

add \$22 per person for wine pairing

3 COURSE \$69 PER PERSON

add \$32 per person for wine pairing

TO START

Grilled haloumi & nectarine

Salad greens, mini grape tomato, torn basil,
chilli & lime dressing
{Lemnos Cyprus style haloumi cheese}

*Pairing 17 trees pinot grigio

MAIN COURSE

Barramundi & scallops

Romesco sauce, blackened corn salsa,
broccolini, snow pea tendrils
{Humpty Doo premium saltwater farmed barramundi N.T.}

*Pairing Credaro kinship chardonnay

TO FINISH

Easter chocolate nest

Dark chocolate mousse, honeycomb biscoff, whipped mascarpone,
salted caramel & strawberries
{100% sustainable sourced cocoa Callebaut Belgian Coverture Chocolate}

*Pairing noble one botrytis semillon

If you have any dietary requirements including food allergies or food intolerances, please let our team members know in order to fulfil your culinary experience.

10% Accor Plus discount applicable for the set menu.

10% service charge will be applied for all public holidays.