

In-house Private Dining Menu

Entree

Seared Japanese scallop with cauliflower purée and prosciutto crisp

Pan-seared quail supreme with green pea salad

Grilled prawns with lemon buerre blanc

Ricotta and parmesan gnocchi with burnt sage butter

Main Course

Chicken confit with pomme purée and red wine jus

Tea-smoked lamb backstrap with pea purée and gremolata sauce

Filet mignon with sweet potato mash and béarnaise sauce

Crispy skin barramundi fillet with braised fennel

\$60 per head