

PRIVATE DINING EXPERIENCE MENU



75.0 P/P

AMUSE BOUCHE

Signature Creation

MAINS - choice of

Fried Tofu with Nam Jim, Shiitake Mushrooms, Wombok and Bok Choy
(V, VG, DF, GF)

Marmalade Chicken Breast with Roasted Parsnip, Beetroot and Kipfler Potato
(GF, DF)

Tuscan Salmon with Roasted Zucchini, Broccoli and Green Beans
(GF, DF)

SIDES

French Fries
(V, VG, DF, GF)

Roasted Sweet Potato with Sesame Dressing
(V, VG, DF, GF, P, TN)

Garden Salad
(V, VG, DF, GF)

DESSERTS - alternating

Opera Cake
(V, TN, H)

Berry Parfait with Chocolate Crumble
(V, VG, DF, GF)

V = VEGETARIAN
VG = VEGAN
GF = GLUTEN-FREE
DF = DAIRY FREE
O = OPTION AVAILABLE
P = CONTAINS PEANUTS
TN = CONTAINS TREE NUTS
NFO = NUT-FREE OPTIONS