

# menu



## STARTER

*Creamy Cauliflower White Bean Soup  
with Truffle Cheese Croute*

*or*

*Smoked Salmon & Lobster Linguine*

*coated in a creamy Sauvignon Blanc sauce, garnished with  
salmon caviar & fresh garden herbs*

## MAIN

*Wild Mushroom Stuffed Quail  
with Pearl Barley*

*accompanied by sweet corn purée,  
sugar snap peas, quail jus & fresh garden herbs*

*or*

*Pan-seared Barramundi*

*accompanied by ginger-infused scallops,  
red bell pepper sauce, courgettes, pine nuts &  
creamy potatoes*

## DESSERT

*Floral Tea-infused Brûlée  
with Almond Biscotti*

*\$58 per diner  
Wine pairing at additional \$30*

*Prices are subject to a 10% service charge & prevailing government taxes.  
Please inform our staff if you have any food allergies or special dietary requirements.*

*\*Terms & conditions apply*