\$80 pp (This menu is designed for the whole table)

Entrée

Baby Octopus Salad (gf)

White wine poached baby octopus with rocked salad, cherry tomato, red onion, orange served with orange vinaigrette and balsamic reduction

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Mushroom Arancini Ball (v)

Home make mushroom arancini with parmesan, aioli and rice nap sauce

Main

Roasted Corn Fed Chicken (n)

Yuzu honey mustard, garlic oil and golden Kimchi

or

MBS4+ Grilled Wagyu (df,gf)

Wagyu striploin, teriyaki potato, Dutch carrots, creamy miso sauce, leek, Asian herbs, Szechuan peppercorn, smoked paprika

Dessert

Miso Tiramisu (v, n)

Expresso, macadamia, Kinako

or

Red Wine Poach Pear (v)

Slow poached pear with red wine served ice cream

One glass of complementary champagne on arrival

df dairy free | gf gluten free | v vegetarian | vg vegan | n contains nuts

10% surcharge applies on Sunday and 15% surcharge applies on public holidays. Credit card surcharges apply.

The Hotel has taken steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge. We thank you for your kind understanding.



