

EXCLUSIVE 4 COURSE DINNER MENU





T&C's Apply* Accor Plus Members Only. Please inform our team with any dietary requirements

Arrival

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HOUSE MADE FLAT BREAD

Roasted Pumpkin Hummus | Spiced Maple | Toasted Walnut

SEARED SCALLOP Fennel Cream | Scampi Pearls Fennel Frons

PAIRED WINE

MOJO PROSECCO NV

Opening Scene

RED PEPPER TAR TAR

Fire Roasted Red Peppers | Baby Capers Dill Pickle | Gluten Free Bark

PAIRED WINE

CLOUD ST PINOT GRIGIO

Main Show

BEEF FILLET

Parsnip Cream | King Brown Mushroom| Roasted Shallot | Truffle Mushroom Butter Served With Sides To Share: Steamed Beans With Olive Oil Sea Salt, Roasted Kipfler Potato With Chives And Onion

PAIRED WINE

BRUNO SHIRAZ



CHOCOLATE TART

Mascarpone | Chocolate Soil

PAIRED WINE KISMET MOSCATO

