



PRE-EVENT DINING MENU

90 minute seating

2 Course \$90pp | 3 Course \$105pp

Accor Plus: 2 Course \$80pp | 3 Course \$94pp

Please note a 1.4% surcharge occurs on all credit card transactions
a 10% surcharge occurs on Sundays and
15% surcharge occurs on all Public Holidays

All menu items are subject to change with or without notice our team will be
pleased to assist you with selections

Scan this QR code to become an ALL Accor Live Limitless member today!

Show your new ALL membership number to receive your discounted dinner tonight.



to start

sonoma rosemary olive oil focaccia
pepe saya cultured butter

entree

jasmine green tea smoked duck breast 🌿
beetroot ketchup, papaya, asparagus, pickled mushroom

hiramasa kingfish ceviche 🌿
kalamansi, jalapeno, watermelon, creme fraiche

chermoula roasted cauliflower ♡🌿
heirloom carrots, hummus, chimichurri, kale

main

12 hour roasted lamb shoulder
confit carrot puree, pickled beetroot, zucchini flower, goats curd, eggplant kasundi

42 degree daishi poached tasmania petuna salmon
green lip mussel, blistered heirloom tomatoes, enoki, romesco, fennel pollen

braised riverina black angus beef cheek
house harissa, fennel radish herb salad, jus

handcrafted gnocchi ♡🌿
oyster mushroom, edamame, sweet corn, tomato confit, kale, beetroot essence

dessert

white chocolate creme 🌿
citrus confit, organic black rice, blood orange granita, sugar glass

lemon curd tart 🌿
single origin chocolate, raspberry, vanilla bean ice cream

osmanthus poached pear 🌿♡🌿
whipped coconut, cranberry, almond, lemon sorbet

chef selection of cheese
dried fruits, quince paste truffle honey, crackers

additional sides

\$13 per serving each

truffle fries ♡
white truffle oil, parmesan

pan roasted potato 🌿
pancetta, honey

market greens ♡🌿🌿
confit shallots, chilli, almond, lemon

baby gem salad ♡
chilli pangrattato, parmesan, buttermilk dressing

🌿 dairy free 🌿 gluten free 🌿 vegan ♡ vegetarian

Please advise staff of any known food allergy when ordering from the menu