



Easter | Taste of Melbourne

2 COURSE \$ 53.10 PER PERSON

add \$22 per person for wine pairing

3 COURSE \$ 62.10 PER PERSON

add \$32 per person for wine pairing

**10% Accor Plus Discount applied*

TO START

Grilled haloumi & nectarine

Salad greens, mini grape tomato, torn basil,
chilli & lime dressing
{Lemnos Cyprus style haloumi cheese}

*Pairing 17 trees pinot grigio

MAIN COURSE

Barramundi & scallops

Romesco sauce, blackened corn salsa,
broccolini, snow pea tendrils
{Humpty Doo premium saltwater farmed barramundi N.T.}

*Pairing Credaro kinship chardonnay

TO FINISH

Easter chocolate nest

Dark chocolate mousse, honeycomb biscoff, whipped mascarpone,
salted caramel & strawberries
{100% sustainable sourced cocoa Callebaut Belgian Coverture Chocolate}

*Pairing noble one botrytis semillon