

Select one main course and two additional items from the starter and/or dessert sections
65/person

-----Starters-----

Seared scallop and salmon terrine (\$5 supplement)

Apple and dill jus, salad of granny smiths, cucumber and radishes,
spiced peanuts, sea trout caviar

Smoky shrimp with spiced watermelon

Red onion, mint, peanut, crispy onion, brown sugar glaze

Caramelized onion soup (vegetarian)

Soft and crunchy quinoa, toasted yeast, baby squash, truffle essence

Not-a-wedge salad (vegetarian)

A hemisphere of crunchy iceberg lettuce topped with smoked mushroom-fig jam,
quail egg, radishes and fresh figs with blue cheese-jalapeño dressing

Crispy smoked baby potatoes (vegetarian by request)

Sweet corn, pimento cheese fonduta, horseradish-chlorophyll schmear,
applewood smoked bacon lardons

-----Main Courses-----

Australian wagyu coulotte steak (\$8 supplement)

Crisp potato and pear pavé, andouille sausage kofta,
caramelized hazelnut purée, tare sauce

Pan-seared king salmon

Labneh-goat cheese potatoes, cilantro zhoug, green peas,
salsa macha (contains peanuts), seaweed-lemongrass buerre blanc

Warm-spiced roasted cauliflower (vegetarian)

Mustard oil marinated cauliflower, paneer, lemon-tomato chickpeas,
strawberry zhoug, walnut-honey yogurt

-----Desserts-----

Malted chocolate kulfi

Salted caramel, macadamia nut streusel, cocoa-nut tuille

Cake 'n Ice Cream

Dark chocolate cake, salted caramel, confit strawberries, miso vanilla ice cream

Pineapple express cheesecake

Caramelized cheesecake with smoked pineapple, chipotle pineapple chutney,
pickled blueberries, pineapple meringue and chantilly cream