

Select one main course and two additional items from the starter and/or dessert sections  
70/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