Two-Course Set Menu

Main & Dessert

$50 per person

MAINS | CHOOSE ONE

Herb-Crusted Mediterranean Stuffed Chicken
Ricotta, sun-dried tomato, spinach & Parmesan-stuffed chicken breast, served with black rice, smoked red pepper, tarragon truffle sauce, minted pea coulis & cardinal purée.

Pan-Seared Snapper (GFO)
Fresh local snapper with smashed mustard potatoes, wilted spinach, vin blanc sauce & cardinal purée.

Golden Malaysian Coconut Curry (GFO, DFO)
Yellow curry with lemongrass, galangal, tofu, vegetables & coconut milk, served with jasmine rice.
Choose chicken, prawns or tofu, included in the set price. Vegan with tofu.

DESSERTS | CHOOSE ONE

Lemon Meringue Delight
Zesty lemon curd, vanilla sponge, whipped cream and Italian meringue, finished with dehydrated lemon and edible flowers.

Matcha Tiramisu
Matcha-soaked ladyfingers layered with mascarpone and velvety matcha cream, finished with chocolate artistry.

House Favourite Sorbet (GFO, DFO, VGN)
Refreshing sorbet with blueberry compote and fresh mint.
Ask your server for today's flavour.

STEAK UPGRADE | ADDITIONAL $5 PER PERSON

Scotch Fillet Steak 250g (GFO, DFO)
250g Scotch fillet grilled medium rare, served with butter-garlic vegetables and creamy mashed potatoes.
Choice of one sauce: Red Wine Jus | Mushroom.

GFO - Gluten-free option available | DFO - Dairy-free option available
V - Vegetarian | VGN - Vegan (curry: tofu option only)
Please advise our team of any allergies or dietary requirements.