



**\$87 PER PERSON**

**SAMPLE MENU A**

**WE SUGGEST ALLOWING 2 HOURS TO ENJOY THIS MENU**

**TO BEGIN**

**LOCALLY MADE BREAD**

MARINATED OLIVES, OLIVE OIL

**ENTREES**

SCAMPI TOAST, BRIOCHE, GOCHUJANG MAYONNAISE

FREEDOM FARMS TWICE COOKED PORK BELLY, PEACH, ONION TEXTURES, CARAWAY SEEDS  
YELLOW TOMATO AND PINEAPPLE GAZPACHO, SWEET CORN, BELL PEPPER, BLACK OLIVE (VG, GF)

**SORBET**

SERVED AS A PALATE REFRESHER, BETWEEN COURSES

**MAINS**

LONG LINE CAUGHT FISH OF THE DAY, PEAS, PRAWN, CALAMASI, DILL, DASHI BEURRE BLANC  
GRILLED EYE FILLET, WATERCRESS, DUKKAH, WALNUT HOLLANDAISE, TRUFFLED PARMESAN DOUGHNUT  
SPICED KUMARA & QUINOA BEIGNET, TOM KHA GAI, CURRY LEAVES, WILD RICE, KIMCHI (GF,DF)

ALL MAINS SERVED WITH ROASTED BABY POTATOES

TEA & FILTER COFFEE

**ADDITIONAL ADD ONS**

*PLEASE SPECIFY IN ADVANCE IF YOU WOULD LIKE TO INCLUDE EITHER OF THE BELOW*

**SELECTION OF PETITS FOURS (\$7.50 PER PERSON)**

**PREMIUM CHEESE PLATTER 4 CHEESES (\$180.00 SUGGESTED FOR 10 PEOPLE)**

Menus are subject to seasonal availability and may change without notice  
Our talented team of chefs are happy to cater to dietary requirements given in advance  
Most dishes can be modified to suit gluten free & dairy free guests  
VG – Vegan | GF – Gluten Free