



PLATINUM SET MENU



choice of
ENTRÉE

bruschetta - roma tomatoes – basil – garlic – gingin olive oil – warm italian bread **(GFO)**

pork & wagyu meatballs (spicy) - chili – parmesan - neapolitana – warm italian bread **(GFO)**

calamari - crispy chili & onion bits – parsley – aioli

choice of
MAIN

huon tasmanian salmon - crunchy asian salad – steamed coconut rice – sambal oelek **(GF)**

wild mushroom pappadelle - white wine – truffle oil – fresh cream – thyme – parmesan – warm italian bread

lemon chicken - couscous & roasted vegetables – neopolitana sauce – lemon carpaccio **(GF)**

char-grilled black angus beef fillet (200g) (served medium) - spinach & potato gratin – seasonal vegetables - cognac & pepper-corn sauce **(GF)**. please allow up to 30 mins for cooking and adequate resting

choice of
DESSERT

warm sticky date pudding - salted caramel sauce & vanilla bean ice cream **(V)**

warm dark chocolate & walnut brownie - with warm chocolate sauce and vanilla bean ice cream **(V)**

gourmet ice cream cone - choice of pandan & coconut - salted - double chocolate – vanilla bean

