



# MENU

## ENTRÉE

GRILLED ASPARAGUS \$14  
Celeriac purée, smoked almonds

SCALLOPS AU GRATIN \$18  
Shallots, burnt sage butter

GRUYERE & PANCETTA CROQUETTES \$14  
Tomato + chilli chutney

## MAIN

CHICKEN BALLOTINE \$32  
Pancetta-wrapped chicken breast, spinach, brie,  
sun-dried tomato, roast sweet potato, garlic cream sauce

BASIL PESTO LASAGNA \$26  
Seasonal vegetables

FILLET MIGNON \$56  
Pomme purée, charred asparagus, red wine jus

CRISPY SKIN BARRAMUNDI \$36  
Picatta sauce, fondant potatoes

## DESSERT

SALTED CARAMEL CHOCOLATE BROWNIE \$14  
Vanilla bean ice cream, fresh berries

VANILLA PANNACOTTA \$14  
Pepita crunch, maple + honey glaze