



Full Moon Dinner



Set Menu A \$89

- Chef's Welcome Starter -

- Entrée -

Medley Style Roast Beef (GF)

Murray Valley Angus beef | Spicy coconut sauce

- Mains -

Acqua Pazza *

Roast snapper | pipi | capsicum | olives
cherry tomatoes | white wine & fish stock sauce

- Dessert -

Paris Brest

w/ cream mousseline



Full Moon Dinner



Set Menu **B** \$89

- Chef's Welcome Starter -

- Entrée -

Paupiette Salmon (GF)

w/ cream cheese, dill & lemon sauce

- Mains -

Goose Cacciatore (GF)

Confit goose | Italian style tomato ragu | polenta

- Dessert -

Crêpes Suzette

w/ orange sauce | vanilla ice-cream



Full Moon Dinner



Set Menu (Vegetarian) \$89

- Chef's Welcome Starter -

- Entrée -

Truffle Cream Pasta

- Mains -

Golden Temple

Steamed jasmine rice | green coconut sauce
pineapple, sugar snap peas & baby corn

- Dessert -

Fraise Melba

Condensed milk sauce