



# TONIGHT'S MENU

## FIRST COURSE

### Seared Scallop Crudo

Pomegranate & kiwi mignonette, tangerine oil, smoked coconut, micro greens & zest  
(GF, DF)

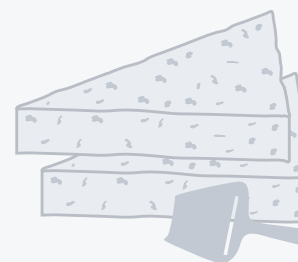
Wine Pairing | Il Follo - Brut Cuvée Rosè | Trevisio, Italy

## SECOND COURSE

### Stuffed Fondant Potato

Duck & mushroom paté, crisp shallots and blue cheese fondue  
Served with grilled ciabatta bread

Wine Pairing | Piatelli – Malbec | Mendoza, Argentina



## MAIN COURSE

### Seared Black Cod with Lobster Sauce

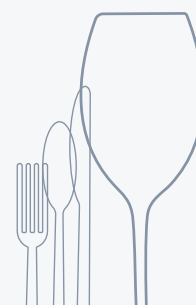
Served over creamed spinach & cauliflower puree. Garnished with crispy wild rice & pistachio gremolata, cranberries and micro greens  
(GF)

Wine Pairing | Château Recougne, Bordeaux Blanc | Bordeaux, France

## DESSERT COURSE

### Ginger Layer Cake with Blood Orange Cream

Blood orange caramel sauce & supremes  
Served with freshly brewed coffee and almond whipped cream  
(Gluten free option available)





# TONIGHT'S MENU VEGETARIAN

## FIRST COURSE

### Seared Oyster King Mushroom

Pomegranate & kiwi mignonette, tangerine oil, smoked coconut, micro greens & zest

(GF, DF, V)

Wine Pairing | Il Follo - Brut Cuvée Rosè | Trevisio, Italy

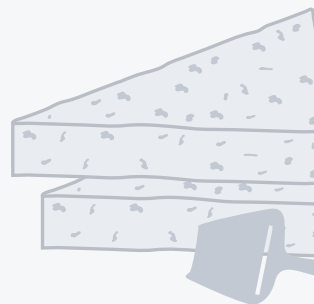
## SECOND COURSE

### Stuffed Fondant Potato

Mushroom paté, crisp shallots and blue cheese fondue

Served with grilled ciabatta bread

Wine Pairing | Piatelli – Malbec | Mendoza, Argentina



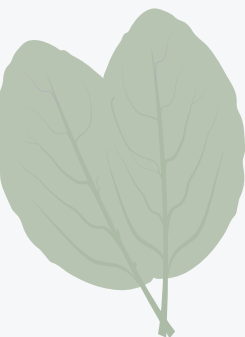
## MAIN COURSE

### Stuffed Delicatta Squash

Cherry tomatoes, halloumi cheese, olives, basil, topped with roasted red pepper & cauliflower puree

(GF)

Wine Pairing | Château Recougne, Bordeaux Blanc | Bordeaux, France



## DESSERT COURSE

### Ginger Layer Cake with Blood Orange Cream

Blood orange caramel sauce & supremes

Served with freshly brewed coffee and almond whipped cream

(Gluten free option available)

