



# TONIGHT'S MENU

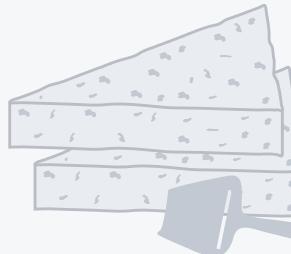
## FIRST COURSE

### Seared Scallop Crudo

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

(GF, DF)

Wine Pairing | Il Follo - Brut Cuvée Rosè | Treviso, 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

(Gulten free option available)





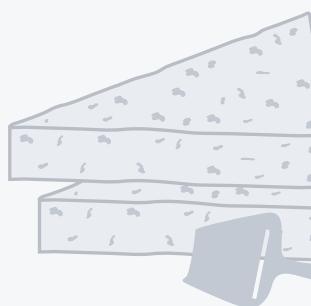
# TONIGHT'S MENU VEGETARIAN

## 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

(Gulten free option available)

