



MENU

Restaurant Week Autumn 2026

3-COURSE LUNCH

Choice of Appetiser, Main with Dessert

\$48

4-COURSE DINNER

Choice of Appetiser, Soup, Main with Dessert

\$58

APPETISER

CITRUS-CURED NORWEGIAN SALMON

Fennel | Micro Cress | Orange Segment | Pickled Cucumber | Dill Crème Fraîche

SOUP

ROASTED WILD MUSHROOM VELOUTÉ

Truffle Cream | Herb Crostini | Chives

MAIN

SOUS-VIDE MARINATED CHICKEN BREAST

Potato Mousseline | Asparagus | Cherry Tomatoes | Thyme Jus

OR

PAN-ROASTED BARRAMUNDI FILLET

Potato Mousseline | Asparagus | Cherry Tomatoes | Lemon Beurre Blanc

DESSERT

DARK CHOCOLATE & HAZELNUT CRÉMEUX

Raspberry Compote | Vanilla Chantilly

