



4-COURSE DINNER MENU WITH LOBSTER

ENTRÉE SHARING PLATTER

Salmon Ceviche (DF,GF,SF) [I]

Smoked Salmon | Avocado | Seared Prawns

Seared Scallops in Half Shell (GF,SF) [I]

U10 Scallops | Jalapeño | Shallots | Olive Oil

Chicory, Radicchio and Frisée Salad (GF,V)

Labneh | Figs & Walnuts Dressed with Balsamic Glaze

MID ENTRÉE

Butterflied Grilled King Prawns (GF,SF) [I]

U8 King Prawns | Garlic Butter | Parsley

MAIN

200gm Lobster Thermidore Pasta [I]

Cooked lobster meat served in shell with mornay sauce, prawn pasta and side salad

DESSERT

Classic Opera Cake (N,V)

Hazelnut Joconde | Coffee | Chocolate

alternating with...

Hawaii Island (N,V)

Vanilla Short Crust | Coconut Lime Caramel | Pineapple Mousse | Streusel

Dietary & Allergen Information: Vegetarian (V) | Vegan (VE) | Gluten Free (GF) | Dairy Free (DF) | Contains Nuts (N) | Seafood (SF)

Seafood Labelling: [A] Australian, [I] Imported, [M] Mixed

Requests for dietary substitutions and modifications of menus will be politely declined, as our kitchen is not allergen free. We cannot guarantee that certain products or ingredients will not be in our food, and we explicitly accept no liability in this regard.

*Indicative menu only. Menu may be subject to minor changes.