

Basil focaccia, confit tomato & garlic butter, white balsamic Fried Amore Burrata, nduja & chilli crunch, aged vinegar Coal-baked Canadian scallop, XO butter, potato crisp

Flamed Fremantle Octopus skewer, Jamón crumb, preserved lemon aioli Lamb Ribs, pomegranate & sesame glaze, parsley

Premium Dry Aged Steaks & selection of sauces

Jospered Rainbow trout, selection of butters & caviar

Chef selected sides

Chef selected dessert

Please note, this is a sample menu and is subject to changes.

