

# DINNER MENU

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## ENTRÉE

Burrata di Andria, roasted capsicum, taggiasche olives  
(vegetarian)

or

Thin sliced smoked duck carpaccio, arugula, shaved parmesan cheese, aged balsamic

## STARTER

Insalata Mediterranean  
(vegetarian)

or

Marinated tiger prawn salad, mango, avocado, sweet chilli sauce

## SOUP

Soup of the day  
(vegetarian)

or

Potato and leek soup, Veraci clams, basil oil

## PRIMI

Asparagus risotto, black truffles  
(vegetarian)

or

Tagliarini pasta, prawns, mushroom, cream sauce

## SECONDI

Baked eggplant parmigiana, tomato coulis  
(vegetarian)

or

Slow-cooked beef cheek, mashed potato, liquorice powder, seasonal vegetables

## CHEESE

Blue cheese mousse, lemon zest, acacia honey

## DESSERT

Chocolate & hazelnut mousse  
(vegetarian)

or

Pineapple sherbet  
(vegetarian)

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4 courses: \$98++ per person • 5 courses: \$138++ per person • 7 courses: \$168++ per person  
3-course kids' menu (ages 6-11): \$28++ per person  
Coffee and tea not included

# PREMIUM DINNER MENU

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## ENTRÉE

Burrata di Andria, roasted capsicum, taggiasche olives  
*(vegetarian)*

*or*

Marinated tiger prawn salad, mango, avocado, sweet chilli sauce

## STARTER

Organic quinoa, sautéed vegetable, fresh mint, purple cabbage  
*(vegetarian)*

*or*

Marinated Hokkaido scallop carpaccio, bottarga, salmon roe

## SOUP

Soup of the day

*or*

Potato and leek soup, Veraci clams, basil oil

## PRIMI

Risotto Asparagus, black truffles  
*(vegetarian)*

*or*

Lobster Capellini pasta, lobster bisque and shallot

## SECONDI

Baked eggplant parmigiana, tomato sauce  
*(vegetarian)*

*or*

Mediterranean seabass fillet, tomato coulis, fennel, orange crudité

*or*

Roasted baby lamb rack, seasonal vegetables, lamb jus

*or*

Slow cooked beef cheek, Barbaresco wine sauce, liquorice powder, seasonal vegetables

## CHEESE

Assorted cheese platter

## DESSERT

Yuzu cream puff pastry  
*(vegetarian)*

*or*

Chocolate and hazelnuts mousse  
*(vegetarian)*

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5 courses: \$168++ per person • 7 courses: \$188++ per person  
3-course kids' menu (ages 6-11): \$28++ per person  
Coffee and tea not included