Glass

DINING & LOUNGE BAR

BREADS

Warm ciabatta with assiette of olive oil, confit garlic, goats curd and balsamic

ENTREE

Zucchini flowers, stuffed with ricotta, dill & grana padano,
served on a fennel & citrus salad with orange caramel (V)

48hr sous vide rolled pork belly, chilli caramel (GF)

Flash fried buttermilk marinated calamari, Asian slaw, sesame ginger mayo

Vine ripened cherry tomato salad, aromatic herbs,
extra virgin olive oil & sourdough croutons (VEGAN)

MAIN

Grilled deboned chicken with French beans wrapped in prosciutto,
truffle potato puree & rosemary jus (GF)

Northern Territory Barramundi served with sweet potato purée,
coconut & lime infused jus (GF)

Grass fed sirloin steak cooked medium served with mushroom croquettes,
foie gras butter & rocket salad

Risotto of Australian and Italian forest mushrooms with black truffle paste,
shaved Grana Padano parmesan and fresh aromatic herbs
(V, VEGAN OPTIONAL)