



dinner menu

\$59 for 3 courses
signature menu

prawn (gf)

*king prawns blow torched, goat's curd salad,
baby beetroot, walnut "vinaigrette"*

lamb

*filo crust rack off the bone, seasonal vegetables, fresh goats cheese
panisse nicoise*

chocolate indulgence

dark valrohna silk, cocoa anglaise, raspberry trio

ADVANTAGE PLUS DISCOUNT NOT AVAILABLE IN PRIVÉ 249 (gf) = gluten free (v) = vegetarian