

DINNER & A SHOW

WINE ON ARRIVAL

YVES PREMIUM CUVEE, YARRA VALLEY
DELICATE AND FLORAL, WITH A CREAMY MID-PALATE
AND A LINGERING, ZIPPY FINISH. FLAVOURS OF PEARS
AND APPLES AND A HINT OF NECTARINE

ENTREE

GRILLED CONFIT GARLIC PRAWNS SERVED ON
ORANGE AND FENNEL, TOPPED WITH OLIVE OIL

CARAMELISED PUMPKIN AND ROASTED BEETROOT
SERVED ON WATERCRESS, TOPPED WITH GOAT'S
CHEESE AND ROASTED ALMONDS, DRIZZLED WITH A
BALSAMIC GLAZE

MAINS

CRISPY CHICKEN BREAST DRIZZLED WITH A SAGE AND
BUTTER SAUCE, SERVED WITH MUSHROOMS, STEAMED
ASPARAGUS AND A MAPLE SWEET POTATO PUREE.

GRILLED BARRAMUNDI SERVED ON A CHERRY
TOMATO, OLIVE & CAPER SALSA WITH CRUSHED
GARLIC POTATOES

MENU WILL BE SERVED ALTERNATE DROP

