

Set Dinner

\$ 98 4-course

Complimentary Flute of Prosecco

Appetiser

Norwegian Smoked Salmon, Pickled Fennel Salad,
Lemon Dill Dressing

Pan Seared Foie Gras, Fresh Wild Berries,
Toasted Brioche, Balsamic Glaze

Soup

Forest Mushroom Soup, Freshly Sliced Truffles

Tomato Basil Soup

Main Course

Grilled Grain Fed Tenderloin, Asparagus,
Potato Puree, Red Wine Sauce

Roasted Cod, Oven Baked Vine Tomatoes,
Mashed Potatoes, Truffle Jus

Grain Fed Lamb Rack, Sautéed Mushrooms with Spinach,
La Ratte Potatoes, Lamb Jus

4 to Share

Porters Wagyu Tomahawk, Sides of Truffle Potatoes
& Sautéed Vegetables, Natural Jus

Dessert

Chocolate Fudge Brownie, Peanut Butter Scotch Gelato

Seasonal Fresh Fruit Platter

Set Dinner

\$98 4-course

(VEGETARIAN)

Complimentary Flute of Prosecco

Appetiser

Tomato Caprese, Kalamanta Nibs,
Aged Balsamic Glaze

Soup

Wild Mushroom Soup, Freshly Sliced Truffle

Main

Grilled Portobello with Baby Root Vegetables,
Pumpkin Mashed, Parmesan Chips

Bleu D'Auvergne Tomato Risotto

Dessert

Chocolate Fudge Brownie, Peanut Butter Scotch Gelato

Seasonal Fresh Fruit Platter