

## Set Dinner

\$ 98 4-course

Appetiser, Soup, Main Course, Dessert

*Complimentary Flute of Prosecco*

### Starter

Pan Seared Foie Gras, Poached Pear,  
Toasted Brioche, Cherry Compote

Hokkaido Scallops, Pumpkin Puree,  
Truffle Jus

### Soup

Tomato Basil Soup

Forest Mushroom Soup, Freshly Sliced Truffles

### Main Course

Braised Lamb Shank, Grilled Asparagus & Tomatoes,  
Potato Mash, Red Wine Sauce

“Surf ‘N’ Turf”, Roasted Sirloin & Prawns,  
Broccolini, La Ratte Potatoes, Truffle Jus

Roasted Cod, Roasted Pumpkin & Zucchini  
Potato Puree, Truffle Jus

4 to Share

Porters Wagyu Tomahawk, Sides of Truffle Potatoes  
& Grilled Asparagus, Natural Jus

### Dessert

Yuzu Black Sesame Cake, Vanilla Gelato

Fresh Fruits 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

Yuzu Black Sesame Cake, Vanilla Gelato

Seasonal Fresh Fruit Platter