

OLYMPIC ROOM PRIVATE DINING

ENTRÉE

TEMPURA HARPUKA NORI, stuffed w/ fresh prawns, shiitake mushrooms, coconut milk, ginger

SKEWERED POPCORN BEEF, yoghurt mayonnaise

PORK BELLY, green mango, yellow bean sauce

SON-IN-LAW EGG, eggplant sambal, baby asparagus

MAIN

EYE FILLET, potato roesti, butter mushrooms, prawn cigar, jus gras

HONEY + SOY CHICKEN, heirloom tomato salad, sweet potato risotto

BEER BATTERED MIRROR DORY, sweet potato chips, sesame seed salt, tartare sauce, side salad

HOUSEMADE GNOCCHI, tomato + mushroom cream sauce

ON THE SIDE

BUTTER LEAF SALAD, miso dressing

CHIPS

DESSERT

TRIO OF SORBET

CHOCOLATE MOUSSE, orange syrup, mango puree

LEMON TART, vanilla bean crème fraîche

RASPBERRY SOUFFLÉ, white chocolate sauce (please allow 20mins)

sample menu