



CANDLE LIGHT DINNER MEAT LOVERS

PLEASE CHOOSE ONE DISH FROM EACH COURSE SELECTION

MEDITERRANEAN SALAD

toasted goat cheese crumble with young micro green

AUSTRALIAN BLACKANGUS BEEF CARPACCIO

wafer thin sliced beef drizzled with aged balsamic dressing, rocket leaf salad
shaved parmesan, tomato vinaigrette and roasted pine nuts

CHILLED VICHYSOISE SOUP

caramelized beetroot, truffle essence, crispy leek

AUSTRALIAN BLACKANGUS BEEF TENDERLOIN

with pan seared foie gras young green asparagus, roasted vine ripe tomatoes
truffle scented mash, crispy pork bacon, red wine jus

GRILLED HERB RUBBED CORN FED CHICKEN

butternut pumpkin puree, fondant potato, young green asparagus
roasted bell pepper sauce

WARM CHOCOLATE FONDANT

fresh berries and vanilla ice cream

TROPICAL FRESH FRUIT

sliced exotic fruits with passion sorbet

\$190 PER PERSON