

🌀 2 COURSE \$ 69.85

🌀 3 COURSE \$ 82.50

🌀 4 COURSE \$ 94.60

🌀 5 COURSE \$ 107.80

FINE DINING

Please note that all prices are inclusive of GST



Number One Taste

APPETIZER

Chicken Bouchee

Chicken, Mushroom, Herbs, creamy sauce

Black Tiger Prawn (GF)

Grilled leek, baby carrot, cauliflower puree

Surf and Turf (GF)

Seared sirloin steak & garlic prawn with creamy garlic puree

SOUP

Pumpkin Soup

Creamy mushroom soup

MAIN COURSE

Lamb rack

Coconut carrot puree with potato gratin, broccolini, spicy jus

White Wine Buttered Salmon (GF)

Caper beurre blanc sauce, roasted smoked Beetroot

Angus Eye Fillet (GF)

Garlic herbs baby carrot, broccolini, potato mash, mushroom jus

Crispy pork belly (GF)

Butter glazed spinach, coconut carrot puree, char siu sauce

Teriyaki Tofu (GF)

Firmed tofu cooked in teriyaki sauce served with rice

SALAD

Greek Salad (GF)

tomato, cucumber, olives feta, red onion

Smoked Beetroot salad (GF)

with orange and goat cheese

Creamy Cauliflower and Broccoli (GF)

Oven baked with chef-special herb mix & mozzarella cheese

DESSERT

Panna w/ berry compot (GF)

Passionfruit Cheesecake w/ mixed berry

Creme Brulee w/ crunchy sugar topping (GF)