

Mediterranean

SET MENU

1st Course

Champagne Poached Lobster Tail Salad

Succulent lobster tail poached in a delicate champagne reduction, Wild arugula salad with seasonal fruits and a zesty orange vinaigrette.

2nd Course

Creamy Butternut Squash Soup

A velvety roasted butternut squash puree, finished with hand-cut Parmesan croutons

3rd Course

(Choice of Main)

Chargrilled Australian Beef Tenderloin

150-day grain-fed beef served with Gratin Dauphinois and a fragrant red wine thyme jus.

or

Roasted Snowfish with Sicilian Tomato Sauce

Oven-roasted snow fish infused with Italian herbs and extra virgin olive oil, paired with Gratin Dauphinois and a rustic Sicilian cherry tomato sauce.

or

Ricetta Involtni Di Melanzane (V)

Traditional eggplant rolls stuffed with creamy ricotta, parmigiana, and fresh basil, baked in an authentic Italian tomato sauce.

4th Course

Forest Berries Cheesecake

A classic baked cheesecake topped with a vibrant, tart wild berry compote.

Please note that we require a deposit of 50% two weeks prior to the event as well as confirmation of the number of guests.

All prices are exclusive of 10 % service charge and applicable 7 % government tax.