



OPERA - CABARET NIGHT

MENU

Entrées – Shared platter comprising

- (V) Sicilian arancini
 - (GF) Southern Asian chicken satay skewer
 - (V) Potato and chive croquette
 - (GF) Atlantic salmon tartare
 - (V) Heirloom tomato and fetta tartelette
- Served with garlic focaccia

Mains – choice of

- (GF) King Island beef fillet on pressed potato and leek terrine with Shiraz jus
- (GF) Rosemary and garlic chicken supreme on honey glazed roast pumpkin and wild mushroom jus
- (GF) Crispy skin wild barramundi on cauliflower purée with sweet corn Succotash

Dessert – Choice of

- Sticky Date Pudding served with walnut and vanilla bean ice cream
- Belgian chocolate lava cake
- Warm Bosco pear and raspberry crumble

GF dessert available on request