

Dining in Bloom

3 COURSES \$80PP

ENTREE

Thai Beef Salad (GF/DF)

Spiced wagyu beef | fresh mint | cucumber | rice noodles | nam jim dressing

House-Cured Salmon (GF)

Pickled mussels | pomegranate salad | citrus cream | native herbs

Pumpkin Arancini (Vegan)

Crispy pumpkin arancini | truffle aioli | beetroot hummus | micro herbs

MAINS

Wagyu Beef Sirloin (GF)

Grilled broccolini | truffle mash | thyme jus

Wood-Fired Salmon (GF)

Pomme purée | seasonal greens | herb lemon butter sauce

Roasted Eggplant (VGN/GF/DF)

Quinoa & pumpkin salad | vine cherry tomatoes | Japanese citrus dressing

SHARED DESSERT

Mini Cheesecake & Brownie (V)

Mini lime cheesecake | house-made macadamia & chocolate brownie | hazelnut crumb |
fresh seasonal berries | baby mint



