

aquarium by night

60pp adults

entrée choice of

kakuni, pork belly slowly poached in sake, mirin and ginger served with tamago egg and shiraga negi

warm shaved duck served on garlic ghee brushed baguette, watercress with a gin and orange marmalade (GFO)

sweet potato, quinoa and haloumi rosti, chilli tomato jam and rocket and pine nut salad (GF)

mains choice of

200 gram sirloin cooked to your liking on harissa spike polenta and steamed broccolini topped with cauliflower gratin and cabernet jus

forest mushroom and chestnut ragout tossed through pappardelle pasta with rocket and topped with dukkah and goats cheese

honey soy glazed atlantic salmon with wok tossed asian greens, potato pave, lime and a wasabi pea mouse (GF)

dessert share platter constructed by our pastry chef

includes

black forest gateau

lemon and passionfruit curd tarts

honeycomb panna cotta (GF)



15PP CHILDREN | KIDS MENU - CHOICE OF

Battered fish and chips

Ham and cheddar pizza with chips

Kids cheesy beef nacho's topped with sour cream (GF)

Kids chicken parmigiana with chips and salad

Includes a glass of soft drink or juice and an icecream

Please inform us of any dietary requirements at the time of booking so we can ensure to cater for them.