

aquarium by night

60pp adults

entrée choice of

laksa noodle bowl with barbequed chicken, Asian vegetable's and topped with green onion

house made confit duck spring rolls on a bed of seasonal leaves and sweet spiced plum dipping sauce

sushi poki bowl with warm seasoned rice, crisp seaweed chiffonade, grilled tofu, wakame, pickled vegetables, and soy glaze (gf, vegan)

mains choice of

grilled whiting fillets served on sweet potato and pumpkin puree, prosciutto wrapped beans, lime and caper burre blanc (gf)

200-gram sirloin cooked to your liking with skordalia, sautéed wild mushrooms, foraged herbs, creamed leeks and merlot jus (gf)

Mediterranean vegetable stack on a mushroom pate with blackened cherry tomato, dukkha and a jalapeno spiked olive oil (gf, vegetarian)

dessert share platter constructed by our pastry chef

includes

espresso and pear torched tart

key lime pie

salted caramel slice



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.