



SET MENU

MAIN COURSE

Slow-cooked cod and Bouchot mussels served with marinière emulsion, roasted hazelnuts and piquillo peppers, accompanied by Sencha Prestige infused haddock parmentier.

- or -

Roasted organic chicken leg brined in Houjicha, served with truffle chicken jus, accompanied by crushed Charlotte potatoes with garlic and herb butter, and garden vegetables glazed in Espelette chilli butter sauce.

- or -

Pan-seared Tasmanian ocean trout on a bed of Romaine lettuce and kale salad with cherry tomatoes, Romanesco cauliflower, snap peas, red radish and pickled cucumbers, seasoned with a Matcha infused Caesar dressing, served with bread croutons and beef bacon.

DESSERT

Mango coconut sago parfait, layered with Alfonso Tea infused mango mousse and jelly, pomelo and Alfonso Tea crumble.

- or -

Choose from our trolley of tea infused pâtisseries, conceived and crafted daily.

HOT TEA

SENCHA

With a strong, grassy fragrance and floral accents, this classic TWG Tea infuses into a refreshing, pale-green cup with a subtle aftertaste and is an ideal accompaniment to a meal.

- or -

ICED TEA

PASSION FLOWER TEA

This enveloping, fruity black tea awakens bursts of sensations in a shimmering cup sprinkled with the warmth of rich nuts.

MAIN COURSE + TEA \$45

MAIN COURSE + TEA + DESSERT \$55

