

October + November

SHOW DINING MENU (2024)

- Served alternate drop -

MAIN

KANGAROO RUMP

with steamed pumpkin, Sichuan black bean sauce

BRAISED CHICKEN MARYLAND

stir fried lettuce, bacon & XO sauce

DIETARY OPTION

PUMPKIN, ROAST CAULIFLOWER & KALE FRITTATA

grilled cos & aioli (Persian fetta) (Veg)

DESSERT

ORANGE AND LEMON TART

with confit citrus & cream

RUM & CARAMEL PANNA COTTA

with raspberries

December + January
SHOW DINING MENU (2024-25)

- Served alternate drop -

MAIN

BIBIMBAP

with beef, onion & pickled vegetables

ROAST PORK SCOTCH

Romesco sauce, stir fried greens and garlic

DIETARY OPTION

CHILLI BEANS

baked sweet potato, guacamole & hummus (Veg)

DESSERT

MERINGUES

with vanilla & berry compote

BUTTERMILK PANNA COTTA

passion fruit syrup

February + March
SHOW DINING MENU (2025)

- Served alternate drop -

MAIN

TWICE COOKED PORK BELLY

with honey soused vegetables

SOY BRAISED BEEF SHIN

crushed cream potatoes, fried skins & miso, garlic butter

DIETARY OPTION

BEETROOT HUMMUS

chives, Persian fetta, roast eggplant & basil, grilled flatbread (Veg)

DESSERT

PASSION FRUIT BRÛLÉE

almond granola

LEMONGRASS PANNA COTTA

pineapple & granita

ENCORE

D I N I N G

April + May

SHOW DINING MENU (2025)

- Served alternate drop -

MAIN

RED WINE BRAISED BEEF CHEEKS

fricassee of cabbage and mushrooms

ROAST PORK SCOTCH

Romesco sauce, stir fried greens and garlic

DIETARY OPTION

PENNE PASTA

aged balsamic with rustic tomato sauce (Veg)

DESSERT

MERINGUES

with vanilla & berry compote

BUTTERMILK PANNA COTTA

passion fruit syrup

June + July
SHOW DINING MENU (2025)

- Served alternate drop -

MAIN

BALSAMIC BRAISED BEEF SHORT RIBS

caraway glazed carrots & horseradish gremolata

BRAISED CHICKEN MARYLAND

stir fried lettuce, bacon & XO sauce

DIETARY OPTION

ARTICHOKE

grilled asparagus & shitake barigoule (Veg)

DESSERT

CREAMED SWEET RICE

with seasonal fruits

CHOCOLATE SABAYON TART

crème Chantilly