

## APPETIZER

### **ASSORTED APPETIZER PLATTER (MAY INCLUDE)**

Heirloom tomato & burrata, sauteed wild mushrooms,  
Seared pepper-citrus crusted ahi tuna (served rare),  
Shaved pingue prosciutto and tigelle, Lobster 'potsticker'  
dumplings

## MAIN COURSE

Choice Of:

### **GRILLED BRANZINO**

Garlic & Chilli fried rapini, crushed new potatoes,  
tomato-cucumber salsa, extra virgin olive oil and Maldon  
sea salt

### **PAN ROASTED POTATO GNOCCHI**

(TERRA ORIGINAL) Sautéed mushrooms, grilled corn,  
roasted sweet peppers, peas, spring onion, truffle  
essence, roasted garlic cream and fine Parmesan

### **CRACKLING OVEN ROASTED CHICKEN**

Seasonal vegetables, mashed potatoes and red wine jus

### **8 OZ. BEEF FILLET**

Seasonal vegetables, garlic mashed potatoes

### **AUSTRALIAN RACK OF LAMB**

Roasted honey-mustard-pistachio crusted lamb rack with  
mashed potatoes, vegetables and jus

## DESSERT

### **ASSORTED DESSERT PLATTER**

Chef's daily creations

