



Australian vs Rest of the World Wine Dinner

6 Course Tasting Menu

Canapés

Served with French champagne & Australian sparkling

Prawn 65 with saffron aioli (a)

Seared scallops with Thai dressing (a)

Potato Vada with mint & coriander sauce (gf)

Teriyaki quail with sesame dust

To follow

Mixed wood mushroom naan with mint raita

Each dish will be accompanied by an Australian & International wine

Mains

Thai crab toast with young coconut + candid chili

Butter poached spotted cod with lentils du puy + parsley gremolata

Lachnavi Galawati lamb kebab with celeriac saffron fondant

Braised beef cheek with horseradish colcannon + broad beans

Wattle seed + dulce de leche cheese cake

a - alcohol | gf - gluten free

Thursday, 16th July 2026 | 5:45PM

ACCOR+ EXPLORER 159 pp

PUBLIC 185 pp

