



# CELEBRATIONS MENU

(One selection from each course & a shared dessert)

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## ENTREE

### MAPLE & MESQUITE PORK BRISKET

activated charcoal bun, apple slaw

### CRISPY CHICKEN KATSU BITES

Cider pickles, tonkatsu sauce

### TEQUILA BATTERED PRAWNS

Jalapeño ponzu, furikake sprinkle

## MAINS

### LEMON MYRTLE CHICKEN BREAST

Potato rosti, charred asparagus, watercress & almond pesto

### TANDOORI BASTED SALMON

Coconut & mango chutney, spiced cucumber yoghurt, jasmine rice & red quinoa

### GRILLED BEEF TENDERLOIN

Bourbon bacon jam, truffle potato whip, broccolini & balsamic jus.

## SHARED DESSERT

### WARM OREO BROWNIE BITES

Molten s'mores dip, salted caramel & chocolate ripple gelato



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**MEMBERS**

39.9

**GUESTS**

43.9

