

Continental Dinner Menu

18 & 30 Nov, 2026

Amuse bouche

Caeser Salad with Smoked Duck Breast

Minestrone

Beef Bourguignon

or

Pan-Fried Fillet of Barramundi with Dill Beurre Blanc

Both served with Roasted Potatoes and Garden Vegetables

Vanilla Panna Cotta with Passionfruit Soup

Coffee or Tea

Petits Fours

\$185 per person

(One glass of red wine, white wine, fruit juice, mineral water or aerated water is inclusive in the menu)