

Amazing Value \$38 Dinner Set

DINNER HOURS : 6PM-9PM

BUT FIRST, DESSERT

To represent our roots as a bakery, our starters at dinner are created in the spirit of well-known desserts but with a delicious savoury twist, to turn them into unique starters you will find nowhere else in the world.

Burnt Basque Cheesecake

*savoury basque cheesecake with
roasted tomatoes & mushrooms*

The Canele

*savoury corn canele
with caramelised bacon,
confit garlic & aioli butter*

Mille-Feuille

*flaky pastry layered with
mushrooms served with a
savoury chocolate dressing*

The Muffin

*crisp savoury muffin
with slow-braised beef
cheek bourguignon*

THE MAIN EVENT

Ribeye Steak

*ribeye with potato gratin,
sautéed shallots & wild mushrooms*

Coq au Vin

*slow-braised chicken in red wine
with bacon, mushrooms & shallots,
over creamy mashed potatoes*

Seabass With Cocoa Butter

*pan-seared seabass in a
white cocoa butter velouté topped
with fresh pea shoots & crispy capers*

The Seafood Soup

*pasta in a seafood broth with
mussels, clams, seabass & prawns,
topped with capers*

Arancini (v)

*crispy mushroom risotto ball
on leek & spinach purée, topped
with green peas & shaved cheese*

THEN, THE WORLD'S FIRST CHOCOLATE RACLETTE WHEEL

With Dessert Of The Day

SIDES AT \$12

MUST HAVE



Chef Tan's Garlic Soup

*light roasted garlic cream soup,
herb infused oil, served with
handmade grilled focaccia*

GREAT FOR SHARING

Open Fire Garlic Bread

Truffle Fries

Crusty Loaf With Cocoa Butter

Club Salad

TIPPLERS AT \$12

House Wine

*Ask our friendly service team
for today's selection*

70% Dark Martini

*70% cold poached chocolate
shaken with brown cacao
liqueur, vodka & baileys*

Chocolate Espresso Martini

*70% cold poached chocolate
shaken with white cacao liqueur,
an espresso shot & vodka*

COFFEE, TEA OR COOLERS AT \$5

All prices are subject to prevailing charges and taxes.