

## CHEF'S TASTING MENU

naan bread w smoked cucumber yoghurt + green mango chutney  
blow torched salmon w tempura avocado + soy wasabi dressing (gfr)  
chicken dim sim w ginger + shallot chutney  
pinnacle sirloin on the bone w potatoes of the day, baby spinach + red wine jus (gf)  
ternary eton mess w vanilla cream + fresh berries (v)  
\$69 pp (min two guests) no further discounts inc. accor plus

## CHEF'S TASTING MENU W SCOTCH FILLET

naan bread w smoked cucumber yoghurt + green mango chutney  
blow torched salmon w tempura avocado + soy wasabi dressing (gfr)  
pan fried scallops w thai spices + peanut dressing  
tandoori spiced chicken w smoked eggplant puree  
pinnacle scotch fillet w potatoes of the day, baby spinach + red wine jus (gf)  
belgian chocolate tart w raspberry sorbet (v)  
\$ 89 pp (min two guests) no further discounts inc. accor plus

## CHEF'S TASTING MENU W BALMAIN BUGS

naan bread w smoked cucumber yoghurt + green mango chutney  
blow torched salmon w tempura avocado + soy wasabi dressing (gfr)  
pastilla of chinese roast duck w spicy plum sauce  
grilled balmain bugs w garlic + lemon butter (gf)  
milly hill tandoori spiced lamb cutlets w cauliflower puree  
pinnacle scotch fillet w potatoes of the day, baby spinach + red wine jus (gf)  
yuzu crème brulee w coconut sorbet (v)  
\$ 109 pp (min two guests) no further discounts inc. accor plus

## WINE PAIRINGS

start with a glass of prosecco followed by a glass of jim barry cabernet sauvignon w main course for \$24pp

## AFTERTHOUGHTS

add a trio of cheeses w a glass of chateau roumieu to end the evening for \$29pp