



# Chef's Set Menu

## OXFORD ROOM - \$95<sup>PP</sup>

### TO START

GLASS OF VADIN PLATEAU BLANC DE NOIRS

**NATURAL OYSTERS** (gf)

Mignonette Dressing

### ENTRÉE

Alternate Serve

**PORK + FENNEL MEATBALLS** (gf)

Spiced Napolitana Sauce

OR

**SEARED SCALLOPS** (gf)

Salsa Verde + Crispy Pancetta

### MAIN

Alternate Serve

**PISTACHIO CRUSTED**

**OCEAN TROUT** (gf)

Garlic Bok Choy, Crab Mousse,

Parmesan Wafer + Sweet

Soy Reduction

OR

**SLOW COOKED**

**PORK BELLY** (gf)

Charred Asparagus, Potato

Dauphinoise, Dutch Carrots

+ Pomegranate Glaze

### DESSERT

**HOUSE STICKY DATE PUDDING**

Vanilla Bean Ice Cream + Warm Butterscotch Sauce

Beverages on Consumption.

(gf) **GLUTEN FREE**