



Vine & Dine

Amuse Bouche

Panko Prawns

Avocado & cilantro smear

Woodbridge White Zinfadel Rosé

Starters

Crab Tortellini

Rucola reduction, micro greens & parmesan crisps

Trapiche Sauvignon Blanc

Beetroot Carpaccio

Herbed goat's cheese, citrus dressing, baby salad

Rex Goliath Chardonnay

Main Courses

Apple Barbecued Beef Brisket

Sweet potato bake, sautéed bok choy, chilli,
bean sprouts, beef jus

Trapiche Pure Malbec

Sundried Tomato & Olive Stuffed Baby Chicken

Grilled polenta, ratatouille vegetables, chanterelle jus

Hardy's Stamp Cabernet Shiraz

Dessert

Raspberry Chocolate Mousse

Fresh berries, almond streusel

Visitors BD 25 net per person

Members BD 22 net per person

Vegetarian Options Available on Request