

The Grand Affair

SECOND SEATING MENU

INTRODUCTION

SELECT ONE

FEATURE SOUP

chef selection

ROOT & ORCHARD SALAD

golden & red beets, fennel, radicchio, honey crisp apple, stracciatella, pecans, figs, sumac vinaigrette

SASHIMI / NIGIRI

4 pc assorted

FIRST ACT

SELECT ONE

BUTTERNUT SQUASH AGNOLOTTI

sundried tomato, fried micro basil, stracciatella, evoo, rosé bath

MISO CARBONARA

linguine, pancetta, shrooms, toasted black pepper, parmesan, quail egg yolk, rich miso cream sauce

*gluten free pasta available

MAIN EVENT

SELECT ONE

WAGYU STEAK & SUSHI

8oz Australian wagyu skirt steak, umami rich wafu sauce, salmon & the flame roll

PIRI PIRI CHICKEN

juicy piri piri half chicken, crispy brussel sprouts, mash

MISO BLACK COD

buttery cod, shiitake rice cake, bok choy, king oyster mushrooms, torched miso glaze

EGGPLANT PARMESAN

homemade tomato sauce, cherry tomatoes, panko breaded eggplant, fior di latte, basil

SMOKED RIBEYE

14oz smoked ribeye, fingerling potatoes, miso peppercorn sauce, chilli broccolini, black garlic butter

FINALE

SELECT ONE

WHISKEY TOFFEE PUDDING

taki Japanese whiskey caramel, mejdool dates, vanilla gelato

FERRERO ROCHER CHEESE CAKE

dipped in ferrero rocher glaze, praline mousse, heavenly

ENCORE

OYSTERS

PICKLE POINT

HALF DOZEN | 25
FISHERMAN DOZEN | 49
Lucky Thirteen

CAVIAR SERVICE

KALUGA IMPERIAL 30G

BELINI, CREME FRESH | 170

ATLANTIC LOBSTER TAIL

FRESH LOBSTER TAIL | 60