

Friday Night: Italian - Casual group experience

Appetisers

Antipasto

Pasta

Lamb Ragu

Pulled slow-braised lamb shoulder in a rich aromatic red wine ragu sauce tossed in pappardelle.

Linguine Pescatore

Fresh prawns, scallops, herbs, chilli, blistered cherry tomatoes, EVOO, and linguine tossed in a white wine reduction.

Meat Dishes

Chicken Fiorentina

Chicken breast stuffed with camembert, sundried tomatoes, baby spinach, and wrapped in prosciutto, served on garlic-infused smashed potatoes with buttered broccolini and herb and garlic compound butter.

Osso Bucco

Slow-braised osso bucco on creamy polenta topped with Italian gremolata.

Desserts

Lemon Myrtle Kefir Panna Cotta

Tiramisu

Saturday Night: Modern Australian - Intimate couple experience

Appetizers

Canapés

Entrée

Seared Sea Scallops

Served in cilantro butter with grilled chorizo crumb.

Main

Locally Sourced Barramundi

Lightly dusted in NT bush spices with confit garlic and thyme-infused mashed potatoes, seared asparagus, and a lemon white wine butter sauce garnished with fried capers.

Grilled Pork Tenderloin

Served with duck fat kipfler potatoes, pear, feta, and rocket salad, accompanied by house-made red wine jus.

Dessert

Poire à la Beaujolaise

Red wine and spiced poached pears served with house-made Persian rosewater ice cream.