Cover charge $40 per person
Dinner includes one main course, please enjoy any additional mains for $12 each

**APPETIZERS**

- **Australian King Prawn and Papaya Salpicon**
  - mustard seed aioli

- **Hand-Cut Beef Filet Tartare***
  - plancha sear, fried quail egg, smoky dressing, crispy polenta sticks

- **Mediterranean-Style Blue Swimmer Crab Cake, Tarragon Foam**
  - cured olives, grilled asparagus

- **Seared Sea Scallops, Salmon Caviar, Herb Beurre Blanc***
  - wilted fennel and leeks

- **Black and Blue Onion Soup**
  - fresh thyme, Jack Daniels, roquefort crust

- **The Grill Salad, Grape-Balsamic Dressing**
  - mesclun greens, roasted bell peppers, avocado

**Main Courses**

**SEAFOOD**

- **Mussel and Smoked Sausage Pot**
  - white wine, shallots, garlic-parmesan pull-apart bread

- **Grilled King Prawns in Whiskey, Chili and Garlic Marinade**
  - fried onion rice

- **Snapper and Brioche-Breaded King Prawns***
  - leek and mushroom ragout, champagne mousseline

- **Mediterranean-Style Blue Swimmer Crab Cake, Tarragon Foam**
  - cured olives, grilled asparagus

- **Seared Sea Scallops, Salmon Caviar, Herb Beurre Blanc***
  - wilted fennel and leeks

- **Black and Blue Onion Soup**
  - fresh thyme, Jack Daniels, roquefort crust

- **The Grill Salad, Grape-Balsamic Dressing**
  - mesclun greens, roasted bell peppers, avocado

**CHOPS & STEAKS**

- **Australian Double Lamb Chops***
  - 255 g
  - rosemary essence

- **Filet Mignon***
  - 225 g
  - classic, tender and delicate

- **New York Strip***
  - 340 g
  - traditional thick cut sirloin

- **Rib-Eye***
  - 395 g
  - rich with heavy marbling

- **Surf & Turf***
  - Please enjoy for an additional $12 per serving
  - filet mignon 225 g, Maine lobster tail 170-200 g

Choose any of the following sides to be served with your main course:

- loaded baked potato, garlic and herb french fries
- creamed spinach, sautéed wild mushrooms

**DESSERTS**

- **Key Lime Pie Bar** (gf)
  - date-pecan crust, crispy chocolate mousse, caramelized meringue, raspberry coulis

- **Salted Caramel Crème Brulée Cheesecake**
  - vanilla cream, honeycomb

- **Triple Chocolate Treasure**
  - dark chocolate mousse, orange crémeux, hazelnut filling, blonde brownie crust, golden chocolate macaroons

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*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.