RESTAURANT senses WINE BAR

Set Menu $60

Choice of 2 courses. Choose a starter and Main or Main and dessert

Vegetable Tart (V)(D)
Micro herbs & porchini, fig vincotto & balsamic dust

Wild Mushroom & Taleggio Risotto Croquette (D)(V)
Semi dried tomato, cheese sauce & micro herbs

Oyster Mushroom Shawarma (V)(G)
Flat bread, garlic mayo, sumac onion & lemon tahini sauce

Margaret River Wagyu Beef Cheek (D)
Red wine jus, gratin potato, sugar snap peas, asparagus & baby carrots

Barramundi (A)
Miso sesame soy sauce, charred bok choy, shitake mushrooms & crushed potato

Stuffed Portobello Mushrooms (V)(VG)
Pomegranate, blistered cherry tomatoes & sweet potato ribbon

Biscoff Cheesecake (V)(G)(D)
Fresh strawbery, Vanilla ice cream, biscoff crumb, lemon balm and berry gel

Choux Chantily (V)(G)(D)
Fresh berries, vanilla custard, gold chocolate soil & lemon balm

Affogato (D)(V)
Espresso shot, vanilla bean ice cream topped with a macaroon

T&Cs: No further member discounts are available for this offer
Our kitchen offers products that contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, shellfish, sesame seeds, lupin, & molluscs.
While we take all possible steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe for related allergies.
(V) Vegetarian (VG) Vegan (VO) Vegetarian Option (G) contain Gluten (D) contain Dairy (N) contain Nuts
Our Seafood: (A) Australian (I) Imported (M) Mixed

All ACCOR