



Lantern

7 course Signature Degustation \$70pp
with 6 matching wines \$130pp

Beef Tataki

fresh green bean wrapped in seared succulent angus beef carpaccio
drizzled with over-ripened nash pear & capsicum sauce

*Tertini, Rosé 2014 Southern Highlands NSW
strawberries and cream, raspberry jam notes with a slightly sweet finish*

Oxtail Croquette

braised oxtail croquette, gorgonzola sauce with grated black olive
deep fried thyme pickled carrot

*Wine by Brad, Cabernet Merlot 2013 Margaret River WA
blackberry, mint and dark chocolate, followed by a silky smooth, long finish*

Scallop in Garden

lightly teppan grilled sashimi grade scallops
with dehydrated veg chips on pumpkin purée

*Bathe, Sauvignon Blanc 2016 Adelaide Hills SA
lime passion fruit & luscious taste sensations*

Emperor's Prawn

teppan grilled king prawn in open shell flame-torch grilled until
melted 'lantern' sauce turns burnt brown...try the shell!

*Dawning Day, Chardonnay 2015 Orange NSW
grapefruit and stone fruit notes with creamy vanilla nougat flavours from French oak*

B & B Calamari

black ink tenderised calamari tempura & saffron aioli
with pickled bean sprout...don't judge the book by its cover!

*Swinging Bridge, Pinot Gris 2013 Orange NSW
lifted floral aromas followed by poached pear and stone fruit*

Angus Steak

teppan grilled succulent angus beef steak marinated overnight in
soy & pepper served with eggplant purée & truffle oil

*with Heathvale, Shiraz 2010 Barossa SA
full bodied wine with raspberry blackberry a hint of white pepper and a long finish*

Sticky Date Pudding

warm sticky date pudding drenched
in melting caramel sauce served
with classic vanilla ice cream on side

OR

Chocolate Mousse Fondue

belgium dark choc mousse drizzled
with white chocolate sauce
(chocolates by Essenze)

dishes are portion controlled to dine comfortably for one & may not be served in order

exquisite...luscious...tantalising...