



BARTENDER VS CHEF DINNER

Wednesday 1st April

TO START

Cacao infused Campari, Lillet Rosè, gin, grape, mint, lemon
A palate starter to get your mouth ready for the adventure

Foie gras truffe, sea salt
Beef tartare waffle, charred shallot, coco nib, native pink pepper



ENTRÉE

Vodka, white chocolate liqueur, rose liqueur, raspberry
A smooth & elegant tippie to get your Instagram popping!

Coco nib miso ora salmon, white chocolate, beetroot

MAIN

Bourbon, Crème de Cacao, Grand Marnier, Aztec chocolate bitters
An old school favourite with a twist ... 'cause you got style

Flinders Island duck, hazelnut, chocolate, orange

TO FINISH

Nutella vodka, Frangelico, lemon, sugar, burnt chocolate
A sweet power punch to end your night ... or start it!

Chocolate & cherry implosion